

## Ingredients (serves 6)

- 150g rice vermicelli noodles
- 300g cooked chicken, diced
- 2 medium carrots, peeled & grated
- 6 spring onions, sliced thinly
- 2 cups bean sprouts
- 1 teaspoon salt reduced soy sauce
- 1 teaspoon fresh lime juice
- 1 teaspoon sweet chilli sauce
- 1 teaspoon finely shredded fresh mint
- 1 teaspoon finely chopped fresh coriander
- 12 round rice paper sheets

### Dipping sauce (optional)

- 1 tablespoon rice vinegar
- 1 lime (juiced)
- 1 tablespoon caster sugar
- ¼ cup fish sauce
- 1-2 teaspoons minced chilli

## Tip:

These rice paper rolls can be used the next day. Prepare and place on damp paper towel overnight in the fridge.

Get children to assist with rolling rice paper rolls. Make sure you show them how first and ensure they wash their hands!

## Method

1. Place noodles in heatproof bowl and cover with boiling water. Set aside for 5 minutes. Drain
2. Gently mix the noodles, chicken, vegetables, bean sprouts, sauces, mint and coriander until just combined
3. Soak a rice paper sheet in a dish of warm water for 10 seconds. Drain on paper towel and transfer to a clean work surface
4. Spoon the noodle mixture down the centre. Fold in sides and roll to enclose filling
5. Repeat with remaining rice paper sheets and noodle mixture
6. Dipping Sauce: combine ingredients in a small bowl and serve