

Rice Paper Rolls

OSHC

Ingredients

- 40 rice paper sheets
- 2 small packets vermicelli noodles
- 2 bunches mint or coriander leaves, picked
- Sliced vegetable sticks of your choice:
E.g. carrot, capsicum, cucumber etc.
- Protein of your choice:
E.g. marinated chicken, tofu, peeled small prawns etc.
- Dipping sauce of your choice:
E.g. hoisin, satay, sweet chilli sauce etc.

Serves: 20 (Makes 40)

Prep Time: 30 mins

Cook Time: 10 mins



Marinated Chicken/Tofu

- 2 chicken breasts / 2 packets plain tofu
- 2 teaspoons fish sauce
- 2 teaspoons ground turmeric
- 2 tablespoons extra virgin olive oil

Method

1. Add the marinated chicken/tofu ingredients to a bowl and mix well. Grill the chicken/tofu over a medium heat until cooked through. Chill and slice thin. This should be done ahead of time.
2. Slice all vegetables and cook vermicelli noodles as per packet instructions.
3. Set up all ingredients in front of you ready to assemble the rice paper rolls (rice paper sheets, protein of choice, vegetables of choice, cooked vermicelli noodles, mint/coriander leaves).
4. Pour room temperature water into a shallow baking dish. Slide a single rice paper sheet into the water and let it soak for a minute. Place on a clean work surface and add ingredients into the middle of the rice paper sheet. Fold over the bottom, fold in the sides and roll like a burrito. Continue with all ingredients and get creative!
5. Serve with a side of dipping sauce.

Recipe Notes:

For even more variety, mix up the herbs (e.g. try Thai basil, Vietnamese mint), vegetables (e.g. try sliced avocado, bean sprouts, baby spinach) and protein sources (e.g. try grilled beef or pork strips, white fish) used. Switch up the marinades and dipping sauces used too, such as teriyaki, lemongrass, ginger or traditional Vietnamese nước chấm.