

Vietnamese rice paper spring rolls

(serves 4 people)

This is a yummy and quick dish that doesn’t require much preparation and no cooking! It is easy to make and looks nice and colourful too.

Ingredients

* 12 rice paper wraps
* ¾ of a cucumber, halved and cut into thin strips
* 4 carrots, halved and cut into thin strips
* 1/2 orange pepper, cut into thin strips
* 1/2 red pepper, cut into thin strips
* Hot chili sauce\*, optional

Method

1. Carefully fill a plate with some water. Lay a rice paper wrap into the water and let it soak for 30 seconds on each side.
2. Once soaked, transfer wrap to serving plate. Place cut veggies into the centre of the wrap and roll the wrap up, tucking both sides in the wrap.
3. Repeat method until you have 12 veggie rice paper wraps. You can add hot chili sauce to dip your wraps in.

\*Can contain or is one of the 14 common allergens