

Rice Paper Rolls

Ingredients:

50gms vermicelli rice noodles, cooked

30 small rice paper sheets

1 small cucumber, cut into thin sticks

1 carrot, peeled and cut into thin sticks

1 cup spinach, sliced thinly

1 tablespoon mint, chopped

¼ capsicum, cut into thin sticks

Method:

- Fill a shallow tray with warm water. Dip one rice paper sheet in water, then drain and place on a clean board (it continues to soften after it has been in the water).
- Arrange a little of the noodles, carrot, cucumber, capsicum, spinach and mint along the bottom part of the rice paper sheet. Fold in the sides and roll up. Place onto a plate (you will need 4 plates) and repeat with all the sheets.