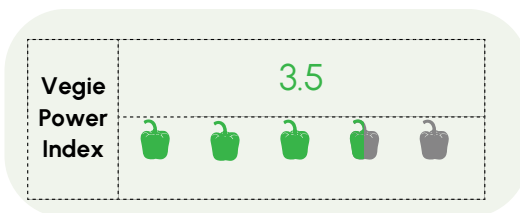


# Vietnamese Rice paper rolls



| Recipe classification | ACT   | NSW      | NT    | QLD   | SA    | TAS   | VIC   | WA    |
|-----------------------|-------|----------|-------|-------|-------|-------|-------|-------|
|                       | Green | Everyday | Green | Green | Green | Green | Green | Green |

**PREP/COOKING TIME: 25 MINUTES**

**BASED ON: 10 SERVES**

## INGREDIENTS

|   | SERVES 10  | SERVES 25  | SERVES 50  |
|---|------------|------------|------------|
| Rice paper rounds 16cm  | 10         | 25         | 50         |
| Mixed Vegetables, e.g. beetroot, carrot, celery, broccoli stems mixed with mung bean sprouts, snow peas or sprouts. | 1 1/4 cups | 3 cups     | 6 1/4 cups |
| Pre-cooked skinless chicken breast, finely chopped.   | 3/4 cup    | 1 1/2 cups | 3 1/4 cups |

## METHOD

1. Julienne\* the vegetables and mix together in a bowl
2. Pass rice paper through warm water and lay flat on chopping board
3. Spoon mixed vegetables onto rice paper, just below the centre
4. Spoon chicken onto the vegetables
5. Fold the bottom of the rice paper up to cover filling
6. Fold each side and roll

## VARIATIONS

- Serve with sweet chilli sauce or soy sauce
- If you are short on time, you can buy pre-packaged julienne vegetables in the fruit and vegetables section in most supermarkets