

VEGETARIAN RICE PAPER ROLLS

WITH SPICY ASIAN
DIPPING SAUCE



KATE BATSTONE
Payroll

“SOMETHING
FRESH & TASTY”

INGREDIENTS

- Onion
- Rice paper rolls
- Capsicum
- 1 red chilli
- Carrot
- Wombok cabbage
- Bean sprouts
- Snow peas
- Ginger
- Garlic
- Fish sauce
- Soy sauce
- Mint
- Coriander
- Rice stick noodles



DIRECTIONS

1. Thinly slice veggies
2. Chop coriander and mint
3. Fry off veggies, ginger and garlic
4. Add fish and soy sauce to liking
5. Add finely chopped coriander and mint
6. Soak rice stick noodles until slightly softened and add to fry pan with veggies
7. Cool cooked veg and noodle mix
8. Soften rice paper rolls in warm water (as instructed on package) for approximately 20 seconds
9. Add veggies and noodles to rolls and fold
10. Serve chilled with choice of dipping sauce