



Vietnamese Rice Paper Rolls

Shopping list:

- 1 cup shredded barbecued chicken
- 1/8 Finely sliced Wombok (Chinese cabbage)
- 1/2 cup beansprouts, trimmed
- 1 small red capsicum, thinly sliced
- 1/3 cup fresh Vietnamese mint leaves
- 1/2 cup fresh coriander leaves
- 1 lime, juiced
- 1 tablespoon fish sauce
- 12 x 22cm rice paper rounds
- sweet chilli sauce, to serve

Method:

1. Combine shredded chicken, cabbage, red capsicum, bean sprouts, Vietnamese mint, 1/3 cup coriander, 2 tablespoons of lime juice and fish sauce in large bowl. Let marinate for 6 hours if possible.
2. Place 1 rice paper round in bowl of cold water for 15 seconds or until soft, dry on tea towel or cloth.
3. Arrange mixture along centre of rice paper round. Fold ends in and roll up firmly to enclose filling.
4. Store for up to 2 days, serve with sweet chilli sauce.

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