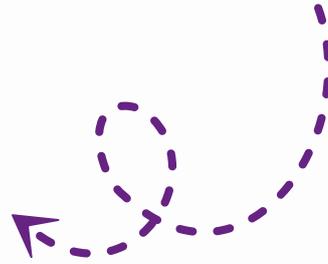


# Rice Paper Rolls



## Classification:

Everyday

## Serves:

2 (2 rolls per serve)

## Prep. Time:

15 min

## Cooking Time:

0 min

## Ingredients:

- 4 sheets rice paper
- 50g sliced chicken breast, cooked
- 50g mixed salad leaves
- 1 carrot, peeled and thinly sliced
- 1 cucumber, thinly sliced
- 8 cherry tomatoes, halved
- 60ml sweet chilli dipping sauce

## Method:

1. Soak rice paper in warm water, then lay them on a chopping board (or follow individual packet instructions).
2. Layer chicken slices and vegetables on the rice paper, then roll up by folding the sides in first.
3. Place in your container two rolls with dipping sauce.

## Equipment:

- Vegetable peeler
- Round deep plate for soaking rice paper
- Chopping board
- Knife
- Containers for serving

## Tips and Variations:

- Make these vegetarian by leaving out the chicken or replacing with tofu
- Add more vegetables like sprouts, red cabbage or celery