

Rice Paper Rolls



Ingredients

- 50g rice vermicelli noodles
- 1 carrot
- 1 red capsicum
- 1 cucumber
- 1 cup bean sprouts
- 6 rice paper sheets
- 100g tin tuna in spring water (drained)
- Sweet chilli sauce (to serve)

Makes 6



1 SOAK

Soak noodles in hot water until they are soft and see through. Drain and set aside.



2 GRATE

Grate carrots and finely slice capsicum and cucumber.



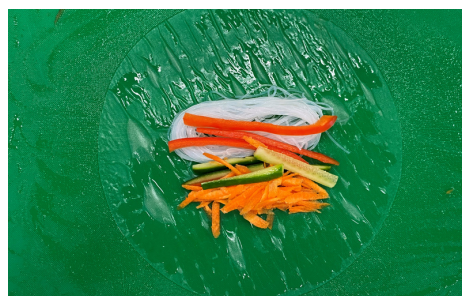
3 RINSE

Thoroughly rinse bean shoots and drain.



4 SOFTEN

Soften rice paper sheets on a plate filled with water.



5 LAY

Lay out a rice paper sheet flat on a chopping board, add noodles and vegetables.



6 FOLD

Fold the bottom of the rice paper roll up to cover the filling, then fold in each side and roll.