

## Vegetarian Rice Paper Rolls

Serves: 1

Prep time: 10 Minutes

Cooking time: Nil

### Ingredients:

- baby cos lettuce leaves
- 1 carrot, long thin slices
- ½ cucumber, long thin slices
- 1 shallot, long slices
- 1 cheek red capsicum, long thin slices
- ½ stick celery, long thin slices
- small handful of rice noodles
- 3 rice paper rolls

#### Sauce for dipping

- soy sauce or chilli sauce



*These are so easy to make and you can add what you like to them*

### Method:

- Cut all the vegetables to desired length and thickness
- Soak the rice noodles in boiling hot water for 2-3 minutes, drain
- Fill a dish with warm water, large enough to take the rice paper
- Soak each sheet of rice paper in the water for about 30 seconds to a minute, careful not to tear,
- Lay the soften rice paper onto a flat board
- Lay the lettuce leaves in the centre, along with a small amount of each ingredient, don't overload, gently roll, folding the end in as you go.
- Serve with dipping sauce

#### Note:

- You can add herbs like coriander, mint or parsley for that extra flavour