

Rice Paper Rolls

Ingredients

- 350g Prawns (or chicken)
- 12 medium rice paper wraps
- 1 cucumber (sliced)
- 1 pack mung bean sprouts
- 1 carrot
- 1 long chilli (thinly sliced and chopped)
- ½ cup coriander leaves
- ¼ cup mint leaves
- Sweet chilli sauce



Directions

- 1) Heat oil in fry pan. Add prawns and stir fry for 2-3 minutes (if using chicken make sure it is well cooked). Add 2 tbsp sweet chilli sauce. Set aside to cool.
- 2) Place a rice paper wrapper in a bowl of hot water for about 30 seconds, or until it is soft enough to roll. Pat dry and place on a flat surface.
- 3) Place meat of choice, cucumber, bean sprouts, carrot, chilli, mint, coriander in centre of each paper. Leave about cm at each end.
- 4) Fold in both ends and wrap up tightly to enclose the filling. Serve with sweet chilli dipping sauce.

Enjoy!

This recipe is courtesy of Food in a Minute

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