Rice paper veggie rolls

Summer rolls are traditionally from Vietnam and make for a delicious refreshing snack in summer or they can be steamed or pan fried so they can be enjoyed all year round!

Makes: 12 • Preparation time: 20 mins

Ingredients

- 12 rice paper sheets
- 65g rice noodles (pre-soaked)
- 1/4 lettuce
- 1 pepper
- 1 cucumber
- ¼ red cabbage
- 1 bunch coriander
- 1 bunch mint
- 1 block smoked tofu
- oil

Sweet chilli dip

- 30 ml rice vinegar
- 1 tablespoons water
- 1 tablespoons maple syrup
- 1 tablespoon soy sauce
- 1 clove garlic, minced or grated
- 1 inch knob of ginger, minced or grated
- 1 teaspoon red pepper flakes, or to taste
- Juice of 1 lime

Creamy sesame dip

- 40g tahini
- 2 tablespoon honey
- 2 tablespoon water
- 1 tablespoon soy sauce
- 1 clove garlic, minced or grated
- 1 inch knob of ginger, minced or grated
- Juice of 1 lime

Method

1. Prepare a flat tray with water and boil a kettle with water.
2. Cut the tofu into sticks and fry with some neutral cooking oil until crispy.
3. Pour the boiling water over the noodles in a bowl and let them cook, then drain and rinse with cold water.
4. Chop up all of the veggies into small chunks.
5. Prepare a plate, drizzled with sesame oil (just enough to coat)
6. Dip a rice paper in the tray, ensuring both sides are soaked, then remove and place on the preparation area or chopping board.
7. Add veggies, herbs, tofu and rice noodles in the order desired.
8. Carefully start rolling the top of the rice paper down, over the filling. After 2 rolls, fold in both sides to keep filling from falling out. Continue rolling down as tight as possible until the end is reached.
9. Serve with preferred dip.