

Thai Chicken Rice Paper Rolls

Serves 2

Ingredients

80g Chicken Breast – cooked and shredded

30g rice vermicelli or rice noodles

4 rice paper wrappers

1 tablespoon chopped fresh mint leaves

1 tablespoon chopped fresh coriander leaves

¼ carrot finely grated

1 Chinese cabbage leaf, shredded

½ teaspoon sesame oil

½ teaspoon fish sauce

½ teaspoon lime juice

¼ teaspoon brown sugar

Sauce

2 tablespoons Hoisin Sauce



Method

1. Bring a small saucepan of water to the boil. Boil rice noodles for 3 to 5 minutes, or until al dente, and drain. Rinse thoroughly with cold water so they don't stick together.
2. Heat a small amount of oil in a frypan, and cook chicken breast on both sides until cooked. Remove from pan and shred.
3. Mix chicken with sesame oil, sugar, fish sauce and lime juice and set aside.
4. While chicken is marinating, prepare salad ingredients and lay them in a production line, so their ready to go.
5. Make your rice paper rolls one at a time. Place a rice paper wrapper into a bowl of warm water and leave for about 30 seconds until it's softened.
6. Carefully lift wrapper out, gently squeeze off water and place on damp absorbent paper.
7. Add a little chicken and your vegetables to the middle of the rice paper wrapper.
8. Fold up the top and bottom sides over the filling and gently roll the mixture until enclosed.
9. Place on a plate under damp absorbent paper and make remaining rice paper rolls.
10. Serve with hoisin sauce.