

# Make your own Rice Paper Rolls

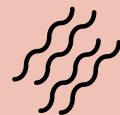
Quick, easy & healthy lunchbox filler or snack!



## YOU WILL NEED...



Rice Paper Wrappers



Vermicelli Noodles



3-4 handfuls of sliced vegetables & herbs



1 cup Protein of choice

## EQUIPMENT



- > Kitchen Knife
- > Chopping Board
- > Medium Bowl



Wash hands before cooking

## Cooking Hygiene & Safety



Adult Supervision



Only touch your ingredients

## START BY...



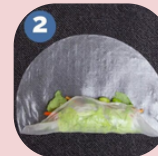
Place vermicelli into a bowl of boiling water for 90 seconds, drain and cool

Tip: Keep little helpers away from hot water

## HOW TO ROLL...



1. Dip each rice paper into a shallow dish of warm water, remove immediately & lie down flat



2. Lay small handful of vermicelli in middle of rice paper. Place your choice of veggies & protein neatly on top



3. Carefully, turn up the bottom of the rice paper over the fillings



4. Holding the filling in place, fold in both sides and roll up firmly

## DIPPING SAUCES

Sweet Chilli Sauce + Fish Sauce + Rice wine vinegar



Hoisin + Garlic Peanut Butter



Sriracha Hot Sauce + Kewpie Mayo

