



veggie rice paper rolls (OPW)

Serving: 1

Veg

Ingredients

- 2 rice pepper roll sheets
- 1 tsp oil
- 1 tsp finely chopped garlic (lehsun)
- 2 tbsp thinly sliced spring onions whites
- 3 tbsp thinly sliced carrots
- 3 tbsp thinly sliced cabbage
- 2 tbsp thinly sliced capsicum
- 2 tbsp bean sprouts
- $\frac{1}{2}$ tsp soy sauce
- salt to taste
- pepper to taste
- Red chilli powder to taste

Preparation Method

- Heat the oil in a wok or a deep non-stick kadhai on a high flame till it smokes.
- Add the garlic and spring onion whites and sauté on a high flame for 1 minute.
- Add all the remaining ingredients and sauté on a high flame for 2 minutes.
- How to proceed
- Dip a rice wrapper in enough water till it softens.
- Place it on a flat, dry surface and spread a portion of the stuffing on one edge of the wrapper and fold to make a roll.
- Repeat with the remaining wrapper and stuffing to make 1 more roll.
- Cut each roll into 2 pieces and keep aside.
- Heat a sizzler plate on an open flame till it is hot.
- Cook rolls on a medium flame for 2 to 3 minutes to get the grilled effect.