

# Vietnamese Rice Paper Rolls

🕒 15 - 20 Mins



8 small rice paper wrappers 60g rice vermicelli 8 Fry's Family battered prawns, lightly fried 1 tbsp chopped basil 3 tbsp chopped mint leaves 3 tbsp chopped coriander 1 carrot, finely sliced (julienne strips) 2 lettuce leaves, chopped 2 avocados, sliced 3 tablespoons hoisin sauce 1 teaspoon finely chopped roasted peanuts



## Preparation

This recipe serves 4 as a starter.

## Cooking Instructions

- Boil rice noodles for 3 to 5 minutes.
- Rinse thoroughly with cold water and drain well so they don't stick together.
- Fill a large bowl with warm water.
- Dip one wrapper into the water for a few seconds (1-3 secs) to soften.
- Lay wrapper on the plate and place 2 Fry's prawn halves, a handful of noodles, basil, mint, coriander, lettuce, carrots in a row across the centre, leaving a few cm of the wrapper uncovered on each side.
- Lay the avocado slices over the top.
- Fold in uncovered sides of wrapper, then tightly roll to enclose the filling.
- Repeat!
- Sauce: Mix the hoisin sauce and peanuts together.
- Serve the rice paper rolls with hoisin-peanut dipping sauce.