

PRAWN RICE PAPER ROLLS (Gluten Free)



Ingredients

80g vermicelli noodles
1 carrot, peeled, grated
½ bunch mint, leaves picked
1 clove garlic, minced
1 small red chilli, chopped
1 Tbsp fish sauce
12 x 22cm-round rice-paper sheets
300g small cooked
prawns, peeled, halved lengthways
Soy sauce and lime wedges, to serve

Method

Put noodles in a medium heatproof bowl and cover with boiling water. Stand for 5 minutes, drain well and stand for a further 5 minutes. Add carrot, mint, garlic, chilli and fish sauce, and toss to combine. Soak 1 rice-paper sheet in warm water for 1 minute. Drain well and lay flat on a clean surface. Put 6 pieces of prawn and some of the noodle mixture at 1 end. Roll up halfway, then fold in sides, and roll up to enclose filling. Repeat to make 12 rolls.