

# Vietnamese Rice Paper Rolls with Dipping Sauce.

## Ingredients - Paper Rolls

- 1 cup shredded barbecued chicken
- 1/8 finely sliced Wombok (Chinese cabbage)
- 1/2 cup beansprouts, trimmed
- 1 small red capsicum, thinly sliced
- 1/3 cup fresh Vietnamese mint leaves
- 1/2 cup fresh coriander leaves
- 1 lime, juiced
- 1 tbsp fish sauce
- 12 x 22 cm rice paper rounds (see note)
- Sweet chilli sauce, to serve

## Ingredients - Sauce

- 6 tbsp light soy sauce
- 6 tbsp ketchup manis
- 6 tbsp sweet chilli sauce
- 4 tbsp rice wine vinegar
- 1 tsp sesame oil
- 1 tsp fish sauce
- 1 tsp chopped pickled ginger
- 1 tsp chopped fresh garlic
- 1 tsp chopped coriander

## Preparation - Paper Rolls:

1. In a large bowl, combine shredded chicken, cabbage, red capsicum, bean sprouts, Vietnamese mint, 1/3 cup coriander, 2 tbsps lime juice and fish sauce.
2. Place 1 rice paper round in bowl of warm water for 15 secs or until soft. Dry on tea towel or cloth.
3. Arrange mixture along centre of rice paper round. Fold ends in and roll up firmly to enclose filling.
4. Store for up to 2 days. Serve with sweet chilli sauce.

## Preparation - Sauce:

1. Combine all ingredients in bowl and let infuse for at least 4 hours before serving with rice paper rolls or other Asian delicacies.

Everything you need  
to create exotic fare  
at home.

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