



Chicken & Vegetable Rice Paper Rolls

Ingredients

- 50 mg Lime Juice
- 60 mg Maggi Fish Sauce
- 125 mg Sweet Chilli Sauce
- 240 g Carrots
- 150 g Lebanese Cucumber
- 300 g Cooked Chicken
- 200 g Iceberg Lettuce
- 0.5 Bunch Mint
- 12 20 cm Rice Paper Roll Sheets

Instruction

1. To make the dipping sauce, combine lime juice, MAGGI Fish Sauce and sweet chilli sauce in a small bowl and set aside. In a large bowl mix together carrot, cucumber, chicken, lettuce and half mint leaves.
2. Fill a large round dish with warm water; place a sheet of rice paper in the water until it softens, about 1 minute. Gently remove from water; drain on a clean tea towel.
3. Place a small amount of vegetable mixture in the centre of rice paper. Fold bottom half of the rice paper over the filling and then fold in the sides; roll over to enclose filling completely.
4. Repeat with the remaining sheets of rice paper. Serve rolls with dipping sauce and remaining mint leaves.

Nutrition

Carbohydrates	17.96 g
Energy	248.58 kcal
Fats	9.87 g
Protein	20.78 g

🕒 0 Minutes

⊕ 4 portions