Vietnamese Cold Rolls

Ingredients

300g rice vermicelli
Small bunch coriander, chopped
3 carrots, grated
3 cups bean sprouts
Ice berg lettuce, leaves shredded
Mint leaves, torn
Rice paper wrappers (2 packets)

Directions

Fill a bowl with hot water and soak noodles for 10 minutes.

Drain noodles in a colander in the sink, rinse with cold water, drain well.

Put drained noodles into a large bowl.

Add the coriander, carrots, bean sprouts, lettuce and mint leaves to the noodles. Mix well.

Half fill a large bowl with warm water. Place a damp, clean tea towel on bench.

Put a rice paper wrapper in warm water for about 20 seconds until pliable.

Lift wrapper out and place on tea towel.

Place a spoonful of mixture across the wrapper about a third of the way from the bottom. Fold the bottom of the wrapper over the mixture and roll once. Now fold in both sides and continue to roll firmly.

Continue with remaining rice paper wrappers.

Place rolls on serving trays (don’t stack them as they will stick together).

Enjoy with dipping sauces!