

## Rice paper rolls



- 200g lean pork mince
- 8 round (22cm-diameter) rice-paper sheets
- 1 Lebanese cucumber, cut into matchstick
- 1 carrot, peeled, cut into matchsticks
- Dressing
- 1/4 cup (60ml) lime juice
- 1 1/2 tablespoons fish sauce
- 1 tablespoon brown sugar

### Step 1

Heat a medium non-stick frying pan over high heat. Add the pork and cook, stirring with a wooden spoon to break up any lumps, for 5 minutes or until mince changes colour and is cooked through.

### Step 2

Set aside for 15 minutes to cool completely.

### Step 3

To make the dressing, combine the lime juice, fish sauce and sugar in a screw-top jar and shake until well combined.

### Step 4

Soak 1 rice-paper sheet in warm water for 30 seconds or until soft (don't soak the sheet for too long or it will tear).

### Step 5

Drain on paper towel. Place on a clean work surface. Spoon one-eighth of the pork along the centre of the sheet. Add a little of the cucumber and carrot. Fold in ends and roll up firmly to enclose filling. Repeat to make 8 rice-paper rolls. Serve with the dipping sauce.

## Chicken and vegetable rice paper rolls



- 12 large rice paper rounds
- 1 green oak lettuce, leaves separated, washed, dried
- 1/2 large barbecued chicken, skin and bones removed, meat shredded (see note)
- 1 red capsicum, thinly sliced
- 1 Lebanese cucumber, halved, thinly sliced
- 1/2 cup beansprouts, trimmed
- sweet chilli sauce, to serve

### Step 1

Half-fill a shallow dish with warm water. Dip 1 rice paper round in water. Place on work surface. Stand for 20 to 30 seconds or until soft enough to roll without splitting.

### Step 2

Place lettuce along edge of rice paper. Top with chicken, capsicum, cucumber and beansprouts. Roll up, folding up edges to enclose filling. Cover roll with a damp tea towel to prevent it drying out. Repeat with remaining rice paper rounds and fillings to make 12 rolls. Cut in half. Serve rolls with sweet chilli sauce.