

Avocado, prawn, mint & coriander rice paper rolls



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Preparation 40 mins | Makes 12

75g dried vermicelli noodles
12 x 22cm rice paper wrappers
1 cup coriander leaves
12 cooked king prawns, peeled, deveined and halved lengthways
1 cup mint leaves
1 large ripe avocado, halved lengthways, deseeded and thinly sliced
2 small Lebanese cucumbers, halved lengthways, seeds removed and cut into long thin strips
1 carrot, peeled and shredded lengthways

Sweet chilli dipping sauce:

½ cup sweet chilli sauce
1 tbs rice wine vinegar
1 tsp reduced salt soy sauce

STEP 1 Place noodles into a heatproof bowl. Cover with boiling water. Set aside to soak for 2-3 minutes until tender. Refresh in cold water. Drain well and using scissors, roughly chop. Set aside.

STEP 2 Preparing one roll at a time, dip a rice paper wrapper into a shallow dish of warm water for 20 seconds to soften. Place onto a clean, damp cloth and scatter a few coriander leaves in the centre. Top with 2 prawn halves, mint leaves, avocado, cucumber, carrot and noodles. Fold wrapper over filling, tuck in one end and roll up to enclose the filling. Place onto a plate, cover with damp paper towel. Repeat using remaining ingredients to make 12 rolls.

STEP 3 To make the sweet chilli dipping sauce, combine all ingredients in a small bowl. Serve with the rice paper rolls.