Vietnamese Rice Paper Rolls

**Ingredients**

120g vermicelli noodles

2 TBSP sunflower oil

30 rice paper sheets

4 eggs

2 carrots, grated

15 lettuce leaves, washed and cut in half lengthways

2-3 spring onions, sliced thinly on an angle

15 leaves Vietnamese mint

6 stems fresh mint leaves

½ cup of fresh coriander, well washed and picked

Dipping sauce

2 TBsp fish sauce (Vegan is available;3A)

2 Tbsp soy sauce

1 Tbsp rice wine vinegar

½ Tbsp Hoisin sauce

½ Tbsp Sesame oil

1 Tbsp Sweet chilli sauce

**Method**

1. Cook noodles as per instructions on the packet
2. Prepare your vegetables. Wash the herbs & spin them dry in the salad spinners. Mix the herbs together in two small bowls.
3. Prepare the dipping sauce. Mix ingredients and set aside.
4. Whisk the eggs together and add 3 Tbsp of the dipping sauce. Cook over a medium heat in a large frypan to make an omelette. Cut into thick strips (x30) once it has cooled.
5. Dip the rice paper sheet in a bowl of cold water and lay it on a clean surface.
6. Begin by filling with some noodles (about 1/2 cup) on the bottom third of the rice paper.
7. Top with a strip of egg, one lettuce leaf, some carrot, spring onion and herbs
8. Roll the bottom third (closest to you) over and tuck in the edges as tightly as possible, continue to roll up to the top. Use damp fingers so it doesn’t stick too much.
9. Place the roll on a platter, careful not to let stick to other rolls.
10. Serve