Vietnamese Chicken Rolls

Ingredients
250g packet 22cm rice paper rounds
½ small iceberg lettuce, shredded
2 carrots peeled, cut into long thin sticks
200g chicken mince
herbs from the garden, coriander, mint

2 limes, juiced
1 tablespoon brown sugar
1 tablespoon fish sauce

Method
Cook chicken mince in sesame oil in a hot pan, when cooked, add to a bowl to cool, set aside.
Chop lettuce very finely.
Peel and julienne carrots into very thin strips
Collect herbs from garden or from Harvest Table.
Juice two limes.

Dip one rice paper roll at a time in water, lay out on clean tea towel or table cloth. This will take some
time.
Mix the chicken with lettuce, carrots and herbs.
Place 2 tablespoons of mixture onto each rice paper roll, at the bottom half. Fold rice paper ends in and
roll up firmly to enclose filling.
Repeat until all rice paper rolls are done, we will need to cut rice paper rolls in half and display on a
platter. One half per person.
Combine ⅛ cup lime juice, sugar and fish sauce in a screw top jar. Secure lid and shake to combine. Serve
dipping sauce in decorative bowls and leave on table for dipping Vietnamese rolls in.