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| **Unicorn Summer Rolls** |

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| **Makes** | 30 tastes in the classroom | **From the****garden:** |  |

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| **Equipment** | **Ingredients**  |

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| * Non slip mat
* Chopping board
* Kid safe knives
* Damp cloth
* Shallow dish (for soaking)
 | * Rice noodles
* Rice paper rolls
* 8 cups water (Coloured) for soaking
* Mango
* Carrots
* Capsicum
* Cos lettuce

Beetroot or red cabbage to colour water for soaking rice paper  |

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| **What to do** |

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| 1. Boil 8 cups of water with ½ a red cabbage head or 2 beetroots cut into quarters. Boil for at least 5 minutes to ensure a rich colour. The longer it cooks the more intense the colour. When you are satisfied with the colour strain over rice noodles. Ensure all noodles are submerged to take on colour.NOTE this is best done over a large bowl incase you need to repeat the process.
2. Slice carrots and capsicum into straws.
3. Peel and slice mango
4. Pull cos lettuce leaves apart , keeping intact.
5. Dip rice paper rolls into dish of warm water, about 5 seconds on each side. (for added colour you can use the coloured water from the noodles)
6. Place rice paper flatly onto moistened cloth.
7. Start to assemble your wrap by placing lettuce, noodles, mango, carrot and capsicum straws on the top third (1/3rd) of wrap.
8. Take the

Bottom 1/3rd of the wrap and fold upwards over toppings, then fold in left and right side to create your Unicorn Wrap. |