

RECIPE

COLD ROLLS

INGREDIENTS:

- 7-14 SHEETS OF ROUND RICE PAPER
- 1 BAG FROZEN CHICKEN
- 50G VERMICELLI NOODLES
- LETTUCE
- CARROT
- AVO
- CUCUMBER

NOTES:

PREP TIME: 40 MINUTES

COOK TIME: 20 MINUTES

SERVES: 7 (TIMES FOR NUMBER OF KIDS)



METHOD:

- PREHEAT OVEN TO 200 FAN FORCED
- PUT FROZEN CHICKEN ON BAKING TRAYS & INTO THE OVEN
- BOIL WATER
- IN A POT PUT THE VERMICELLI NOODLES AND BOILED WATER
- THINLY SLICE CARROT, AVO & CUCUMBER
- ONCE THE CHICKEN IS COOKED AND THE NOODLES ARE SOFTENED, THINLY SLICE THE CHICKEN INTO STRIPS.
- SET UP THE MAKING STATION. MAKE SURE TO HAVE BOWLS OF WATER TO SOFTEN THE RICE PAPER
- PLACE A RICE PAPER SHEET INTO THE WATER, ADD A SMALL HANDFUL OF VERMICELLI NOODLES & WHATEVER OTHER INGREDIENTS YOU WANT. ROLL UP THE INGREDIENTS INTO THE PAPER SHEET, MAKE SURE TO ROLL IN THE SIDES FIRST.