



## Vietnamese Summer Rolls

### Ingredients

- 50 mg Lime Juice
- 240 g Carrots
- 200 g cooked chicken breast (skinless), shredded
- 200 g Iceberg Lettuce
- 4 tablespoons Fish Sauce
- 200 ml Maggi Chilli Sauce
- 150 g Cucumber
- 0.5 bunch Fresh Mint
- 300 g Rice paper wrappers

### Instructions

1. To make the dipping sauce, combine lime juice, fish sauce with the Maggi Chilli Sauce in a small bowl and set aside.
2. Wash the veg and then slice into fine shreds or ribbons.
3. Fill a large round dish with warm water; place a sheet of rice paper in the water until it softens, about 1 minute. Gently remove from water; drain on a clean tea towel.
4. Place a small amount of the prepared vegetables and shredded chicken in the centre of rice paper. Top with a few mint leaves (you can use coriander as well or instead if you like). Fold bottom half of the rice paper over the filling and then fold in the sides; roll over to enclose filling completely.
5. Repeat with the remaining sheets of rice paper. Serve rolls with dipping sauce and remaining mint leaves.

### Nutrition

Carbohydrate	63.3 g
Energy	286.1 kcal
Fat	0.48 g
Fibre	2.12 g
Protein	7.9 g
of which: saturates	0.19 g
Sodium	1850.98 mg
of which: sugars	14.77 g

25 Minutes

6 portions