



# CRISPY RICE PAPER ROLLS

WITH ASIAN SLAW

DIFFICULTY: Easy | SERVES: 4 | READY IN: 60 minutes

These crispy rice paper rolls are the best of both worlds - loaded with veggies, crispy on the outside and warming enough for a winter meal. Serve with Asian slaw and hoisin dipping sauce.



## ROLLS AND SLAW

- 2 carrots
- 2 spring onions
- 1/2 green cabbage
- 3 large handfuls fresh coriander *optional*
- 2 cloves garlic
- 1/2 cup roasted, salted peanuts (100g)
- 2 1/2 Tbsp peanut oil
- 500g chicken mince (1lb 2oz)
- 1 tsp crushed ginger
- Zest of 1 lime
- 1 tsp Chinese five spice
- 1/4 cup hoisin sauce (60ml)
- 20 rice paper rounds, approximately (22cm / 9in)
- 100g crispy noodles (3.5oz)

## DRESSING

- 4 Tbsp hoisin sauce, divided
- 3 Tbsp lime juice
- 2 Tbsp peanut oil
- 1 Tbsp sesame oil
- 1 Tbsp soy sauce
- 1 tsp honey
- 1 tsp crushed ginger

## 1. PREPARE ROLLS AND SLAW

Grate carrots and finely slice spring onions. Finely shred cabbage and roughly chop coriander. Crush garlic. Roughly chop peanuts.

## 2. PREPARE SLAW

Place half of the carrot, spring onions, cabbage and coriander in a large bowl (this is for the slaw). Heat 1/2 tablespoon oil in a large frying pan on medium-high. Cook chicken, breaking up with a wooden spoon, until white all over. Stir in garlic, ginger, lime zest and five spice. Cook for 1 minute. Add remaining half of the carrot, spring onion and cabbage. Cook until tender (3-4 minutes). Stir in hoisin sauce, then add remaining coriander and half the peanuts. Season to taste with salt and pepper. Remove from heat and leave to cool a little.

## 4. PREPARE DRESSING

Meanwhile, whisk 2 tablespoons hoisin sauce and remaining dressing ingredients together until well combined. Pour just over half on the slaw and toss to combine. Add remaining 2 tablespoons hoisin sauce to leftover dressing - this is the dipping sauce.

## 5. ASSEMBLE ROLLS

Fill a shallow dish with hot tap water. Dunk a sheet of rice paper in the water for a few seconds, then transfer to a board. Place roughly 3 tablespoons chicken mixture in the middle, fold the ends in and roll up to enclose. Repeat with remaining mixture and rice paper, keeping completed rolls separate to avoid sticking. Preheat oven to 100°C (210°F) fan bake.

## 6. COOK ROLLS

Heat 1 tablespoon oil in a large frying pan on medium-high. Cook rolls for 2 minutes each side (do this in batches, so they don't stick together, adding more oil as required), until browned and crispy. Keep rolls warm in oven on a baking paper-lined tray.

## 7. SERVE

Top slaw with remaining peanuts and crispy noodles. Serve with rice paper rolls and dipping sauce.



**WINE MATCH:** A Sauvignon Blanc.

## **CRISPY RICE PAPER ROLLS RECIPE NOTES**

**GLUTEN-FREE OPTION:** If you can't find gluten-free hoisin sauce, you can make your own. Try this recipe: <https://www.picspeanutbutter.com/recipes/pics-homemade-hoisin-sauce/>. Omit the crispy noodles or try one of these alternatives instead: roasted sweet potato cubes, crushed up gluten-free corn chips or extra peanuts. Use gluten-free soy sauce.

**INGREDIENT SWAPS / NOTES:** Pork mince can be used instead of chicken mince.

**STORING AND REHEATING:** Rolls can be prepared in advance and refrigerated until you are ready to fry them. Already fried rolls can be reheated in the oven at 180°C (360°F) fan bake for 10-15 minutes. Either way, store the rolls so that they are not touching (they will stick together otherwise). If you know you will have leftover slaw, this is best stored without dressing. Add dressing, peanuts and noodles just before serving.