

# Thai Fresh Spring Rolls

**Season:** Any

**Type:** Thai Snack

**Difficulty:** 

**Serves:** 4-6

**From the garden:** Mint, cabbage, cucumber, carrot, lime

Equipment:	Ingredients:
Chopping boards	1 package large dried rice paper
Chopping board mats	½ cup fresh mint leaves
Knives	1 cup shredded cabbage
2 x Large bowls	½ large cucumber, sliced into matchsticks
Strainer	1 carrot, grated
Measuring cups and spoons	½ packet of rice vermicelli
Tea towel (clean)	1 Tablespoon of sweet chilli sauce
Serving dish	1 teaspoon of fish sauce
	1 teaspoon of lime juice

## Method:

- Soak the rice vermicelli in a large bowl of cold water. When soft, drain well.
- In a large bowl mix together the vermicelli and all other ingredients.
- Fill a bowl with cold water. Place one of the rice papers in it and soak until nearly soft.
- Remove and place on tea towel.
- Place some filling on the paper and roll as shown.

