

Rice Paper Wraps

What you'll need:

- Help of an adult
- 50g rice vermicelli noodles
- 1 carrot, peeled
- 1 avocado, peeled
- 8 rice paper wraps
- 8 king prawns, peeled and cooked
- Sweet chilli sauce to serve

1

With the help of an adult. Put the noodles in a pan of water and bring to the boil, simmer for 3 mins, then cool under running water.



2

Cut the carrot into matchsticks using a knife or a mandoline. Cut the avocado into strips and the cucumber into thin sticks. Soak 2 of the rice paper wraps in cold water for 1-2 mins until floppy.

3

Lift 1 sheet of rice paper out of the water, shake gently, then lay it carefully on a board. Place 2 prawns, avocado and carrot in the middle.

4

Fold the bottom half of the rice paper over, then fold the sides in and tightly roll it up. Repeat using the second wrapper and soak 2 more to make 2 more rolls.

This craft has been sourced from [bccgoodfood](#).