



Product Spotlight: Mint


Mint is frequently used in baked goods, chocolates and chewing gums, as well as various lotions, perfumes and shampoos!




J4

Vietnamese Rice Paper Rolls with Sweet Chilli Tempeh

Sweet chilli tempeh and rice noodles rolled together with shredded carrot, lettuce, avocado and mint, served with a simple sweet, salty pantry staple sauce dipping sauce.

 35 minutes

 4 servings

 Plant-Based

23 September 2022

Join in!

These rice paper rolls are fun to assemble at the table. Set up your rice paper roll station in the middle of your dining table and let everyone choose their fillings and roll.

Per serve: **PROTEIN** 13g **TOTAL FAT** 59g **CARBOHYDRATES** 119g

FROM YOUR BOX

BEAN THREAD VERMICELLI	200g
CARROTS	1
FESTIVAL LETTUCE	1
AVOCADOS	2
MINT	1 packet (10g)
GREEN CHILLI	1
SWEET CHILLI TEMPEH	2 packets
RICE PAPER ROUNDS	1 packet

FROM YOUR PANTRY

sesame oil, sweet chilli sauce, soy sauce, rice wine vinegar (or other, see notes)

KEY UTENSILS

large frypan, saucepan

NOTES

Replace the rice wine vinegar with red, white or apple cider vinegar.

Fresh ginger or lime (or both!) would make a great addition to this dish. Add lime zest and ginger to the dipping sauce and a wedge of lime for squeezing over when serving.

Use warm water to soak the rice paper rounds as it softens them quicker.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and cook according to packet instructions. Drain and rinse in cold water.



2. PREPARE THE FRESH VEG

Julienne or grate carrot. Tear lettuce and slice avocados. Remove mint from stems and slice the chilli. Keep separate on a plate.



3. MAKE THE DRESSING

In a small bowl whisk together **2 tbsp oil**, **3 tbsp sweet chilli sauce**, **1 tbsp soy sauce** and **1 tbsp vinegar** (see notes).



4. HEAT THE TEMPEH

Heat a frypan over medium high heat with **oil**. Crumble and add tempeh. Cook for 3-4 minutes to heat through (optional).



5. ASSEMBLE THE ROLLS

Place a clean tea towel and shallow dish of water on your bench (see notes). Soak one sheet of rice paper in water for 5 seconds. Place on tea towel, leave until soft. Place noodles, fillings and tempeh in the centre of the round. Fold in ends and roll to wrap firmly. Repeat with remaining filling.



6. FINISH AND SERVE

Cut rolls in half, divide evenly among plates and serve with dipping sauce.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

