**Vietnamese Salad Rolls**

For 2-3

**Ingredients**

Rice vermicelli

Rice paper rolls

1 Carrot, julienne

1/3 Cucumber, julienne

Red cabbage, thinly sliced

3 leaves of Lettuce, thinly sliced

Cilantro

45ml Sweet chilli sauce

**Method**

1. Bring a medium saucepan of water to boil. Remove from heat. Place rice vermicelli in boiling water, remove from heat, and let soak 3 to 5 minutes, until soft. Drain, and rinse with cold water.
2. Julienne carrots and cucumber (cut into thin slices). Wash and dry lettuce. Cut lettuce into bite size pieces. Arrange on a plate.
3. Fill medium sized pan with 1 inch of water. Place rice paper in water for 5 seconds then remove rice paper. Drain excess water.
4. Place all ingredients on rice paper and wrap tightly.

**Peanut Sauce**

* 60ml  [peanut butter](https://www.foxandbriar.com/best-easiest-homemade-peanut-butter/) natural, unsweetened
* 15ml  [low sodium soy sauce](https://amzn.to/2CDjCGO)
* 7.5ml [rice vinegar](https://amzn.to/2QiCmOM)
* 15ml  brown sugar
* 5ml fresh lime juice
* 1 garlic clove, miced
* 5ml ginger root, minced
* 15-30ml  warm water

**Instructions**

* Combine all ingredients except water.  Whisk to fully combine.
* Add water, 5ml at a time, until desired consistency is reached.

