

PRAWN RICE PAPER ROLLS WITH SOY & CITRUS DIPPING SAUCE



Makes 12



Prep Time 30 minutes



INGREDIENTS

- 150-200g (48 prawns) cooked and peeled prawns, thawed
- 2 Tbsp **Eta Lite & Free Japanese Style Soy & Citrus Dressing**
- 12x22cm diameter rice paper wrappers
- Fresh mint leaves

METHOD

1. Toss the cooked thawed prawns in **Eta Lite & Free Japanese Style Soy & Citrus Dressing** to coat the prawns. Set aside to marinate while preparing the salad ingredients.
2. Place a rice paper wrapper in a bowl of hot water for about 20 seconds until

- Fresh coriander leaves
- 1 cup finely shredded iceberg lettuce
- 1 small Lebanese cucumber, cut into thin matchstick lengths
- 1 small carrot, cut into thin matchsticks

Dipping Sauce:

- ¼ cup **Eta Lite & Free Japanese Style Soy & Citrus Dressing**
- ½ small fresh red chilli, finely chopped (optional)
- 1 Tbsp chopped fresh mint leaves
- Juice from ½ lime

starting to soften. Place on a clean, damp tea towel.

3. Place mint and coriander leaves on the rice paper wrapper in a line approximately ⅓ up from the bottom of the circle and 5cm from each side. Top with 4 marinated prawns, shredded lettuce, strips of cucumber and carrot. Fold in both sides and roll up tightly to enclose the filling. The finished length of the rolls will be approx. 10-12cm long. Repeat with remaining wrappers and filling. Serve with the dipping sauce.

Dipping Sauce:

1. Whisk together **Eta Lite & Free Japanese Style Soy & Citrus Dressing**, chilli, mint and lime juice.

TIPS

- Replace cooked prawns with shredded cooked chicken.
- Cut the rice paper rolls in half and drizzle some of the dipping sauce inside.
- Rice paper wrappers can be usually found in the international section of your supermarket or in Asian specialty stores.
- Place the rice paper wrapper on a damp tea towel to prevent them sticking to your work surface.