



Rice Paper Rolls with Peanut Dipping Sauce



DIFFICULTY: EASY



PREPARATION TIME: 25
MINUTES



COOKING TIME: 20 MINUTES

Ingredients

- 1 chicken breast fillet
- 2 tps hoisin sauce
- 1 tspn peanut oil
- 30g dried vermicelli noodles
- 6 lettuce leaves (oak or butter lettuce) halved
- 1 small carrot, peeled & cut into thin matchsticks
- 1 small Lebanese cucumber, seeds removed & cut into thin matchsticks
- ¼ small red capsicum, sliced into thin strips
- 1 green shallot, sliced
- ½ cup bean sprouts
- 24 mint leaves
- 24 coriander leaves
- 12 sheets rice paper

Peanut Dipping Sauce

- 1 tbsp crunchy peanut butter
- 1 tbsp boiling water
- 2 tbsp hoisin sauce
- 2 tsp soy sauce
- 3 tsp lime juice
- ½ tsp sambal oelek
- 1 tsp brown sugar

Notes

Preheat the oven on CircoRoast to 190°C (see note). Line the universal tray with baking paper and place a wire rack on top.

Combine the hoisin and the peanut oil and brush over the chicken. Cook on shelf position 3 for 20 to 25 minutes or until chicken is cooked. Allow to cool completely before slicing thinly.

Place the noodles into a bowl and cover with boiling water and allow to stand for 2 to 3 minutes or until the noodles have softened. Drain.

Lay the halved lettuce leaves out on a clean work surface. Arrange the filling ingredients, including the sliced chicken and the noodles onto the lettuce leaves finishing with the mint and coriander on top.

Fill a wide, shallow dish with warm water. Dip a rice paper sheet into the water until softened. Remove and place onto a clean work surface. Place the filled lettuce leaf in the middle. Fold the bottom edge of the rice paper sheet over the filling, then fold in the sides and roll to enclose. Repeat until you have made 12 rolls.

To make the dipping sauce, combine the peanut butter & the boiling water and mix until smooth. Add the remaining ingredients and mix well.

Alternatively the chicken can be cooked on FullSteam with a MeatProbe. Place the chicken breast fillet into the solid stainless steel steamer tray. Insert the MultiPoint MeatProbe horizontally into the thickest part of the chicken breast. Place the chicken

into the oven and set to FullSteam 100°C. Set the probe to 71°C and press start.