



# RICE PAPER ROLLS WITH PRAWNS & CHILLIES IN LIME & TEQUILA SYRUP WITH CUCUMBER DIPPING SAUCE

## INGREDIENTS

### Serves 5

1 pkt 16cm Rice Paper

1 Carrot

1 bunch Vietnamese Mint

1 Spring Onion

50g Glass Noodles

16 cooked king prawns,  
peeled and deveined

1 jar [Chillies in Lime & Tequila Syrup](#)

1 small Lebanese Cucumber

50ml Japanese Rice Vinegar

1 tbsp Fish Sauce

## METHOD

- 1 Pour boiling water over noodles, soak for 10 mins, drain well, add fish sauce and 1 tbsp Chilli Syrup.
- 2 Julienne carrot and spring onion pick mint; cut chillies into thin strips retaining one.
- 3 Soak individual sheets of rice paper in warm water until soft, lay on tea towels on a bench and pat dry.
- 4 Place 1 prawn, small amount of noodles, carrot, spring onion and chilli strips onto rice paper, fold in sides and roll firmly placing Vietnamese mint on the last roll to allow it to be visible when rolled.
- 5 For dipping sauce peel and remove seeds from cucumber, dice finely with remaining chilli and combine Lime & Tequila Syrup and rice vinegar.