# NOODLE AND VEGETABLE ROLLS

## Equipment needed –
Small knives, chopping boards, large bowl, colander, scissors, measuring spoons, jar with lid, 3 small serving bowls, chopping board covered with a clean tea towel, medium bowl of warm water, 3 serving platters, grater and juicer.

## Ingredients from the Garden –
- 1 medium carrot, grated
- 1 small wombok, shredded finely
- 1 cup of lemon juice
- 28 large mint leaves

## Ingredients from the Pantry –
- 150 grams of rice vermicelli noodles
- 2 tablespoons of fish sauce
- 2 tablespoons of brown sugar
- 28 sheets of rice paper

Sweet chili Dipping Sauce
- ½ cup of sweet chili sauce
- 2 tablespoons of fish sauce
- 2 tablespoons of lime juice

## What to do –
1. Place the noodles in a medium heatproof bowl and cover with boiling water. Stand until tender and drain in a colander over the sink. Place the noodles in a medium bowl, using scissors, cut the noodles into random lengths.
2. Juice the lemons so that you have enough for 1 cup’s worth.
3. Grate the carrot and place in the bowl with the noodles.
4. Finely shred the wombok and place in the bowl with the carrot and noodles.
5. Measure out 2 tablespoons of fish sauce, 2 tablespoons of sugar and 1 cup of lemon juice and gently toss to combine.
6. To assemble the rolls, place 1 sheet of rice paper in a medium bowl of warm water until just softened. Lift the sheet carefully from the water and place on a chopping board covered with a clean tea towel. Place a little of the vegetable mixture along the edge of the sheet and place a mint leave on top. Fold over until the ingredients are covered, then fold in each side. Roll up and place on a serving platter. Repeat with the remaining rice paper sheets, vegetable filling and mint leaves.
7. To make the dipping sauce, measure out and combine all of the sauce ingredients into a jar. Put on the lid and shake well to combine. Divide the sauce amongst 3 small serving bowls.

## Serves-
28 students