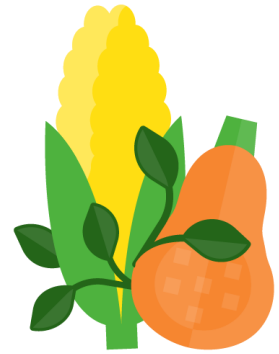


Rainbow Rice Paper Wraps



Yield: 20 wraps
Preparation time: 10 minutes
Cook time: Not Applicable

Equipment:

- ❖ Cutting board
- ❖ Knives
- ❖ Large mixing bowls or pie plates
- ❖ Bowls for fillings and sauce
- ❖ Grater
- ❖ Whisk
- ❖ Measuring spoons
- ❖ Measuring cups

Ingredients:

- ❖ 20 sheets rice paper
- ❖ 2 carrots, grated
- ❖ 2 cucumbers, cut into strips
- ❖ 2 cups (250 mL) lettuce, shredded
- ❖ 2 cups (250 mL) red cabbage, shredded
- ❖ 2 bell peppers (green, yellow, orange or red), cut into strips
- ❖ 1 bunch radishes, sliced
- ❖ 1 bunch mint leaves removed from stem
- ❖ ½ cup (125 mL) Hoisin sauce
- ❖ 3 Tbsp (45 mL) sweet chili sauce
- ❖ 1 Tbsp (15 mL) soy sauce
- ❖ 3 Tbsp (45 mL) lime juice
- ❖ 1 bunch cilantro leaves removed from stem
- ❖ ½ tsp (2.5 mL) garlic powder

Directions:

- ① Wash and prepare all vegetables and herbs for assembly.
- ② Fill a large bowl or pie plate with warm water. Dip one sheet of rice paper into the water for about 10 seconds or until it starts to soften, then transfer the sheet to a plate.
- ③ Place desired fillings on one end of the rice paper.
- ④ Wrap the fillings inside the rice paper.
- ⑤ Repeat.
- ⑥ For the dipping sauce, combine hoisin sauce, sweet chili sauce, soy sauce, lime juice and garlic powder in a bowl and mix until well combined.