

# Fresh spring rolls

## Ingredients

2 Large carrots

1 Cucumber

1 Onion

¼ Red cabbage

1 Cup rice noodles

1 Capsicum

Basil

Mint

Coriander

Chilli

Rice paper wrappers

Sweet chilli sauce for dipping

## Method

1. Preheat the oven to 170 oC
2. Peel and grate the carrots
3. Slice the cucumber lengthways.
4. Peel and chop the onion
5. Slice the cabbage
6. Slice the capsicum
7. Chop the mint, basil, coriander and chilli.
8. Cook the rice noodles as on packet.
9. Combine all ingredients in a bowl.
10. Soak rice paper in a bowl of warm water, take one out at a time place some mixture in the middle and roll. Continue until all wrappers are gone.