



Vibrant Summer Rolls

Ingredients

Zest of 2 limes
Handful of fresh mint and coriander
1/2 red chilli finely diced
1/4 cucumber cut into batons
1 beetroot peeled & grated
1 small carrot grated
4 rice paper wrappers
½ portion oomi® noodles

Method

Finely chop the herbs and combine with lime zest, chilli and a squeeze of lime juice to form a zingy green paste

Soften rice paper in a pan of hot water, pat dry with a damp tea towel and lay flat on a chopping board

Stack a quarter of the fillings onto one of the papers in this order leaving a 4cm gap either side for folding: Beetroot, Carrot, Noodles, Cucumber, Herb, chilli, lime mix

Fold the top and bottom of the paper onto the ingredients, bring in the sides and roll

Serve with soy sauce

Use leftover noodles in a vegetable broth for a protein boost!