





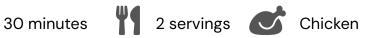
# Summer Chicken Rice Paper Rolls

# with Peanut Sauce

These rice paper rolls scream summer vibes! They're filled with rice noodles, chicken, fresh mango, mint and crunchy veggies, and served with a zingy lime and coconut peanut butter sauce.







# Switch it up!

Switch the rice paper rolls up to make a summery chicken salad! Prepare ingredients per the instructions, divide among bowls and serve with peanut sauce.

PROTEIN TOTAL FAT CARBOHYDRATES

147g

#### **FROM YOUR BOX**

BEAN THREAD NOODLES	1 packet
CHICKEN SCHNITZELS	300g
LIME	1
COCONUT MILK	165ml
PEANUT BUTTER	1 tub (20g)
MANGO	1
AVOCADO	1
LEBANESE CUCUMBER	1
RED CHILLI	1
CARROT	1
MINT	1 packet
RICE PAPER ROUNDS	1 packet

#### FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari)

#### **KEY UTENSILS**

frypan, saucepan, stick mixer (or small blender)

#### **NOTES**

Remove seeds from chilli for a milder heat.

Use warm water (not hot) to soak the rice paper rounds as it softens the rounds quicker.



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#### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook for 1-2 minutes or until tender. Drain and rinse in cold water.



#### 2. COOK THE CHICKEN

Heat a frypan over medium-high heat with oil. Coat chicken with 1 tbsp soy sauce and pepper. Add to pan and cook for 4-5 minutes each side until cooked through.



#### 3. MAKE THE SAUCE

Zest lime and juice 1/2 (wedge remaining). Add to a jug with coconut milk, peanut butter and 1-2 tbsp soy sauce. Use a stick mixer to blend to a smooth consistency.



### 4. PREPARE THE FILLINGS

Slice chicken, mango, avocado, cucumber and chilli (see notes). Julienne or ribbon carrot. Pick mint leaves.



## **5. ASSEMBLE THE ROLLS**

Place a clean tea towel and shallow dish of water on the table (see notes). Soak one sheet of **rice paper** in water for 5 seconds. Place onto towel and add **noodles** and **prepared fillings** in the middle. Fold in ends and roll to wrap firmly. Repeat with remaining rice paper and



# 6. FINISH AND SERVE

Take assembled **rice paper rolls** and **sauce** to the table. Alternatively, take all of the elements to the table for everyone to build rice paper rolls to their liking!

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0448 042 515** or send an email to **hello@dinnertwist.com.au** 



