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## Prawn and Vegetable Rice Paper Rolls with Sticky Sesame Dipping Sauce

### Ingredients

#### Rolls

- 12 dried rice paper wrappers
- 1 cucumber
- 1 carrot
- 1 bunch coriander
- 1 bunch mint
- 1 packet bean sprouts or pea shoots
- 12 medium cooked prawns

#### Dressing

- 2 tablespoons hoisin sauce
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- Juice of ½ a lime

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## Method

1. Cut the cucumber in half. Carefully cut each half in half lengthwise and scoop out the seeds. Grate the carrot and cucumber into a bowl. Pick the leaves from the herbs and add them to the vegetables. Add the shoots and leaves to the grated vegetables and mix gently.
2. Pull the heads off the prawns and run your finger down between the front legs. Pull the shell up towards you, it should come away cleanly from the meat. Pull all the shell off and then squeeze out the tail. Be careful not to leave the meat in the tail! Cut each prawn in half and pull out the yucky bit. It won't hurt you but it looks pretty gross.
3. Fill a large bowl with hot water, ask an adult to help here. Soak the rice papers 2 at a time until just soft, about 30 seconds, when they come out they are quite sticky, you'll need to be careful to keep them flat. Lay the paper on the bench and place 3 pieces of prawn pink side down in a line across the middle. Put 3 spoons of the vegetables in a line down the middle from one side to the other on top of the prawns. Now ready to roll!
4. Carefully lift the bottom rice paper up and wrap it over the filling. Lift the right hand side up and tuck it down then repeat for the left side making an envelope shape. Gently roll the envelope away from you. The paper should stick together making a sausage shape.
5. Mix hoisin sauce, soy sauce, lime juice and sesame oil together. Dip your rolls in the sauce and crunch away.

**This recipe makes 8.**

