

Tuna Rice Paper Rolls



GF

Rice Paper Rolls tend to be a winner and you can pretty much add whatever filling you wish. This recipe is for a simple version. Please add herbs etc to suit your tastes.

How we'll use it this week

- Non-Sandwich Option
- Vegetarian Lunch Option

Ingredients

- Small can of tuna
- Shredded lettuce
- Thin carrot, celery and cucumber sticks
- Avocado slices
- Rice paper roll sheets
- Hot water



Directions

1. Put hot water in a large dish
2. Moisten a tea towel and lie in flat on your bench
3. Place a single rice paper roll sheet in the hot water
4. Wait for rice paper roll to soften
5. Lay rice paper roll on moist tea towel
6. Place ingredients in the middle of the rice paper roll with space at the top and bottom
7. Fold up the bottom, then down the top, then roll from one side to the other to close the roll
8. Place the rice paper roll on baking paper in the lunchbox, then separate the rolls with baking paper - this stops them from sticking together and to the bottom of the lunchbox

Freezing / Storing Instructions

Not suitable for freezing