

# TASTY TREATS

## SUMMER ROLLS

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*(makes 12)*

### INGREDIENTS

- ¼ cucumber
- ¼ red cabbage
- ½ red bell pepper
- ½ orange bell pepper
- ½ yellow bell pepper
- 2 scallion heads or ½ white onion
- 3 radishes
- 2 carrots
- 2 cups cooked vermicelli noodles
- 12 7" round rice paper sheets



### DIRECTIONS

1. Prepare all vegetables by very thinly slicing them long ways making sure all slices are no longer than approx 4-5 inches.
2. If using dried noodles place approx 2 cups in a bowl of boiling water, cover and leave to soften for 5 minutes then drain.
3. Submerge a sheet of rice paper in the water for 2 seconds, then place flat on a dry clean plate. The paper will continue to soften.
4. Place a little bit of all the filling on the bottom 1/3 of the rice paper sheet, making sure to leave room at the sides and a little bit at the bottom too.
5. Fold over the sides and roll from the bottom up, wrapping the filling in tight so it doesn't fall out.
6. Repeat 3-5 for each sheet of rice paper.
7. Cut each roll in half and serve with your choice of dipping sauce.

*Bon appetite!*