

# Vietnamese Vegetable Spring Rolls with Heinz Sweet Chilli Dip



5 MINUTES

Cook Time

2

Servings

SWEET  
CHILLI SAUCE

Heinz Products

## Ingredients:

**120 g** mei fun noodles  
**8** rice paper sheets  
**120 g** shredded red cabbage  
**1 cup** shredded carrots  
**1/2** jalapeno pepper, shaved  
**8** basil leaves  
**50 g** fresh julienened mint  
**50 g** fresh coriander

## For the dipping sauce:

**100 g** Heinz Sweet Chilli Sauce  
**10 ml** sesame seed oil  
**15 ml** AMOY Light Soy Sauce  
**20 ml** mirin  
**1** mashed garlic glove  
**5 g** toasted sesame seeds

## Method:

1. Cook the mei fun noodles according to the package instructions. Allow them to cool, cut them into thirds, and set aside.
2. In a large bowl filled with hot water, soak 1 rice paper sheet for 2 to 3 seconds per side, and then lay it flat on a cutting board.
3. On the rice paper layer them with a couple pinches of shredded carrot, a 1-ounce pinch (roughly) of cut noodles, a couple slices of jalapeno, a pinch or two of red cabbage, two pieces of basil, a pinch of mint.
4. Fold the bottom quarter of the rice paper wrapper over the filling. Fold in the right corner of the wrapper. Fold in the left corner to match the right, and hold both sides closed. Begin to roll, keeping the sides tucked in. Continue rolling to seal. Repeat steps 2 to 4 for all 8 spring rolls.
5. Mix all the ingredients together for the dipping sauce. Place in a dipping bowl and top with toasted sesame seeds.
6. Serve the spring rolls with a bowl of sweet chilli dipping sauce and enjoy immediately.