

# Rice Paper Rolls with Peanut Dipping Sauce



 Serves: 8 rolls, 2 per serve

 Prep: 15 minutes

 Cook: 10 minutes

 [Stack Cup](#)

Metric

Imperial

## ingredients

Dried vermicelli noodles

100 g

Firm tofu

	<b>200 g</b>
2 tbsp sesame oil	
2 tbsp cornstarch	
1 large carrot, grated	<b>120 g</b>
1/2 a cucumber, thinly sliced	<b>100 g</b>
1 cup red cabbage	<b>100 g</b>
1/4 cup coriander leaves	<b>15 g</b>
8 rice paper wrappers	
1/3 cup peanut butter	<b>125 g</b>
2 tbsp rice wine vinegar	
1 tbsp maple syrup	
2 tbsp soy sauce	
1 tbsp sesame oil	
2 to 3 tbsp water, as needed	

## Method



**Step 1**

Place vermicelli noodles into a bowl and cover with boiling water. Let stand until the noodles are soft and then drain. Cut noodles into short lengths with kitchen

**Step 2**

Meanwhile, heat 2 tbsp sesame oil in a fry pan over medium heat and slice tofu into small rectangles. Toss the tofu in the cornstarch and add to the fry pan, flipping on all sides until evenly browned, approximately 5 minutes. Remove from the pan and set aside.

**Step 3**

Soak rice paper wrappers in cold water until soft and pliable.

**Step 4**

Add a small handful of vermicelli noodles and layer carrot, cucumber, red cabbage, coriander and tofu on top. Gently roll over once, tuck in the edges, and continue rolling until the seam is sealed.

**Step 5**

Repeat with remaining wrappers, noodles, vegetables and tofu

**Step 6**

To make the dipping sauce, whisk together the peanut butter, rice vinegar, soy sauce, maple syrup and sesame oil. Whisk in 2 - 3 tbsp of water as needed to make a smooth, creamy sauce

**Step 7**

Serve rice paper rolls with dipping sauce