Use up any leftover turkey and salads in these easy rice paper rolls that the whole family will enjoy. lovefoodhatewaste.co.nz

DID YOU KNOW
Swap out turkey for chicken or ham.

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CHRISTMAS RICE PAPER ROLLS

TIME 15 MIN

Ingredients
3 large rice paper rounds
lettuce
leftover salad, or finely sliced carrot, cucumber or red pepper
turkey or chicken
cranberry jelly or sweet chilli sauce
coriander or any other herbs you have in your garden

TIP
Allow 3 large or 5 small paper rounds per person

Find a bowl with warm water. The bowl will need to be big enough to submerge the rice paper in.

Dip one piece of rice paper in warm water until it is pliable, but not soggy (follow the timings on the rice paper packet).

Lay the wet rice paper on a flat surface, then add one or two leaves of lettuce in the bottom third of the rice paper.

On top of the lettuce place some turkey then the salad ingredients.

Drizzle some sweet chilli sauce or add a dollop of cranberry jelly and then add the herbs on top, if using.

Roll the bottom third of the rice paper up over the filling. Fold in both of the sides and then roll up tightly.

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