

# Rice Paper Rolls

30-minute Vietnamese-inspired spring rolls with fast crispy tofu. Flavorful, crisp, delectable, and so fresh and perfect for spring and summer. Adapted from: Minimalist Baker

PREP TIME

15 minutes

COOK TIME

15 minutes

TOTAL TIME

30 minutes



Servings: 1-2

## Ingredients

### Rice Paper Rolls

- Pieces of finely cut vegetables (such as carrots, capsicum, and cucumber)
- 1 stem fresh coriander
- 1-2 fresh mint leaves
- 1 serve of vermicelli or rice noodles
- 1 rice paper roll rice papers

### DIPPING SAUCE

- 1 Tbsp soy sauce (tamari if gluten-free)
- 1-2 Tbsp brown sugar
- 1 Tbsp fresh lime juice
- 1/2 tsp garlic clove

### CRISPY TOFU

- extra-firm tofu cut in 1cm strip (drained and thoroughly dried/pressed)
- 1 Tbsp oil
- 1 Tbsp cornstarch
- 2 Tsp soy sauce (tamari if gluten-free)
- 1 Tsp brown sugar or agave nectar

## Instructions

1. Start by preparing rice noodles as per packet instructions
2. Meanwhile, heat a large skillet over medium heat and cut pressed tofu into small rectangles. Toss in 3 Tbsp cornstarch and flash fry in ~3 Tbsp oil, flipping on all sides to ensure even browning – about 5 minutes. Remove from skillet and set aside.
3. Prep veggies and prepare dipping sauce by adding all sauce ingredients except water to a small mixing bowl and whisk to combine.
4. To add more flavor to the tofu, transfer ~2.5 Tbsp of the sauce to a small bowl and add an additional Tablespoon each of soy sauce, sesame oil and brown sugar or agave (amounts as original recipe is written // adjust if altering batch size) and whisk to combine.
5. Add tofu back to the skillet over medium heat and add “sauce/glaze,” stirring to coat. Cook for several minutes or until all of the sauce is absorbed and the tofu looks glazed, stirring frequently. Set aside with prepared veggies and vermicelli noodles.

6. To assemble spring rolls, pour very hot water into a shallow dish or skillet and immerse rice paper to soften for about 10-15 seconds.
7. Transfer to a damp cutting board or damp towel and gently spread out edges into a circle.
8. To the bottom third of the wrapper, add a small handful of vermicelli noodles and layer carrots, bell peppers, cucumber, fresh herbs and 2-3 pieces of tofu on top. Gently fold over once, tuck in edges, and continue rolling until seam is sealed.
9. Place seam-side down on a serving platter and cover with damp warm towel to keep fresh.
10. Serve with dipping sauce.
11. Leftovers store well individually wrapped in plastic wrap, though best when fresh.