



Hay Day Kitchen

Summer Rolls



We're making Summer Rolls!

A perfect and fresh, veggie-packed meal best enjoyed on hot Summer days!

We've prepared an easy recipe and a video, so you can follow along step-by-step.

Go ahead, give it a try!

And, make sure to share your Summer Rolls using the hashtag #haydaykitchen !

 **YouTube**

<https://youtu.be/aG5ElmqjGrE>

Ingredients:

6 Rice paper sheets

Hot water

2 Carrots

1 Cucumber

2 Baby gem lettuce

3 oz./100g Rice noodles

1 Chili

Optional fillings - Jumbo Shrimps, Avocado, Coriander



Dipping Sauce:

4 Tbsp Soy sauce

5 Tbsp Water

2 Tbsp Lime juice

2 Tbsp Brown sugar

1 Garlic clove

½ Chili

1 Tbsp Coriander

Prep time: 1 hour

Servings: 6 rolls

Equipment: Cutting board, knife, bowls, spoon, sieve, serving plate or tray

Method:

- Start with preparing your dipping sauce! It's super quick and easy.
- Finely chop the garlic, chili and coriander into small pieces.
- Add them into a bowl with soy sauce, water, lime juice and brown sugar. And mix well until brown sugar dissolves.
- Place the sauce in the fridge while you prepare the summer rolls.

- Place rice noodles in a bowl and pour in hot water until all noodles are covered.
- After 5 minutes, pour out the water through a sieve, and rinse the rice noodles with cold water. Drain well and set aside.
- Cut your carrots and cucumber into long, thin slices.
- Cut the chili in half, remove seeds and also cut long, thin slices.
- Wash and separate baby gem leaves.
- Place all fillings in separate bowls, to make it easy when assembling the summer rolls.

- In a medium to large bowl or plate, add in lukewarm water and dip a sheet of rice paper for a few seconds.
- Lift the rice paper sheet carefully from water, placing it on a cutting board.
- Begin neatly adding your fillings in the middle of the rice sheet.
- You can add in different fillings, like cucumbers, carrots, chili, lettuce, avocados, shrimps and coriander.



- Begin folding by taking the side closest to you towards the middle and on top of the fillings.
- Fold the sides towards the middle and like a burrito roll until you have a nice, tight and complete summer roll.
- Repeat with remaining sheets or with as many as you would need.
- Serve on a beautiful plate and dip into the sauce.

♥ Best enjoyed with a friend on a warm, sunny day!

How did your Summer Rolls turn out? We'd love to see!

*Post it on social media, using the hashtag #haydaykitchen
Or, submit a photo to our Fan Art Uploader!*