

 **Heritage**
Building Society

Gardenfest



Fresh Spring Rolls – cooked by Jasmine Quarman and Belinda Sanders

1. Toss into a large bowl
 - ½ cup finely sliced chicken or similar,
 - ½ cup julienne carrots,
 - 1 cups bean sprouts.
 - 1 cups julienne seeded cucumber
 - ½ cup finely chopped spring onions
 - ¼ cup fresh coriander
 - 1/8 cup fresh mint
2. Dip one rice paper into cold water. Shake off excess water.
3. Place vegetable filling off centre on rice paper and wrap like a burrito.
4. Repeat.
5. Serve with soy sauce, garlic & ginger.