

Red Meat Takeaway Solutions Recipes

PREP TIME 20 MIN | COOK TIME 4 HOURS | SERVES 10

RICE PAPER ROLL

Method

1. Place noodles in a heatproof bowl. Cover with boiling water. Set aside for 15 minutes or until softened. Drain. Using scissors, cut into 5cm lengths.
2. Soak 1 rice paper sheet in warm water for 30 seconds or until soft. Drain on paper towel. Place on a clean work surface.
3. Place a mint leaf in the centre of the sheet, followed by brisket. Add a little cucumber and carrot. Fold in ends and roll up firmly to enclose filling. Repeat with remaining rice paper sheets and filling.
4. Serve with dipping sauces of your choice.

INGREDIENT LIST

Beef

- 400g cooked beef brisket (See beef brisket recipe)

Other Ingredients

- 200g vermicelli noodles
- 30 x rice paper sheets
- 20 mint leaves
- 200g Lebanese cucumbers, cut into matchsticks
- 200g carrots, peeled, cut into matchsticks

Serving Suggestions

- Dipping sauces of your choice

