



READY TO COOK
BY HARRIS FARM

SATAY TOFU RICE PAPER ROLLS WITH PEANUT SAUCE



PREP
25 min



COOK
10 min



SERVES
4

INGREDIENTS:

- > 250g Vermicelli Noodles
- > 2 Carrots
- > ¼ Red Cabbage
- > 200g Marinated Tofu
- > 375g Rice Paper Rolls
- > ¼ Punnet Snow Pea Sprouts
- > 150ml Gado Gado Peanut Sauce

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tbsp Soy Sauce
- > 1 Tsp Sesame Oil
- > Sea Salt

METHOD – GET COOKING!



1 Peel and grate the carrots. Finely slice the red cabbage and slice the marinated tofu into thin strips. Set aside.

2 Bring a medium sized pot with salted water to the boil.

Add the noodles to the boiling water, turn off the heat and let sit for 5 minutes before draining well.

Add noodles into a bowl, drizzle a little sesame oil and soy sauce, toss well and set aside.

3 For assembling the paper rolls, prepare your kitchen bench with a damp cloth or tea towel. Place a bowl with warm water large enough to fit the paper wraps in it.

Submerge the paper wrap into the warm water for 2 seconds. Then place the paper wrap atop of the cloth. Then add an even amount of carrots, snow pea sprouts, cabbage, tofu and vermicelli noodles. This should cover $\frac{3}{4}$ down the paper wrap.

Fold the left and right ends towards the middle. Roll up from end of the wrap until a cigar type shape forms.

Repeat with the rest of the ingredients until all finished.

4 Serve with the peanut sauce for dipping and sprinkle with sea salt.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover snow pea sprouts for salads or wraps.
- Use leftover peanut sauce on a noodle dish or with sautéed green vegetables.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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