



## Vietnamese rolls

### GREEN



Serves 10

### Ingredients

10 long crusty rolls

10 slices lean roast pork

100g bean shoots, rinsed and drained

2 carrots, grated

½ bunch coriander, chopped

½ cup sweet chilli sauce

### Method

- Slit the rolls lengthways
- Place a slice of pork inside each roll
- Place the bean shoots, carrots, coriander in a bowl and mix together
- Pile some of the vegetable mix on top of each roll and drizzle with a little sweet chilli sauce and serve