



Spring rolls with beet root leaves

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 rice paper sheets
- 100 grams of beet root leaves, blanched and cut into 2-3 cm pieces
- 50 grams of mung bean vermicelli, sliced into 2-3 long sections
- 50 grams of smoked fish (I used mackerel)

for garnish:

- soy sauce
- sesame oil
- sesame seeds
- mint leaves

Instructions

1. Mix beet root leaves, mung bean vermicelli and smoked fish.
2. Soak rice paper in warm water until soft, arrange 2 tablespoons of stuffing in the middle, fold rice paper and form spring roll. Repeat with remaining rice paper sheets and stuffing.
3. Serve sprinkled with soy sauce, sesame oil and sesame seeds and garnished with mint leaves.
