

Summer rolls with colorful vegetables and glass noodles

Colorful vegetables wrapped in glass noodles – deliciously Asian for your picnic blanket at home!

Zutaten
2 Portionen

0.5 Cucumber
2 Carrots
1 Paprika, yellow
100 g Red cabbage
0.5 Mango
100 g Glass noodles
2 EL Byodo Delicatessen Mayonnaise
1 TL Soy sauce
Byodo Asia Sauce
8 Rice paper leaves
1 Covenant Mint
1 Covenant Coriander

Zubereitung

Wash and clean the vegetables, peel the mango and cut everything into thin strips. Pour boiling water over the glass noodles, leave to stand for 5 minutes, drain and leave to drain. Mix the Byodo

Delikatess Mayonnaise with the soy sauce and pour into a dip bowl, as well as the Byodo Asia Sauce.

Remove a sheet of rice paper, dip briefly in a bowl of water and place on a damp kitchen towel. Pluck the mint and coriander leaves from the stalks and spread them on the paper, then top with the glass noodles, vegetables and mango. Fold in the sides of the rice paper so that the filling is enclosed at the ends. Pull the bottom half of the rice paper over the filling and roll up tightly. Do the same with the remaining rice paper sheets.

Place the summer rolls in an airtight container for transportation or place a damp cloth over them to prevent the rice paper from drying out. Cut in half with a sharp knife before eating and enjoy on a picnic blanket.

Summerrolls vegan? Of course! Simply use the vegan mayo instead of the delicatessen mayo.

The rolls can of course be filled as desired, e.g. with prawns, chicken, avocado, lettuce leaves, spring

onions, etc.