



## Sweet Chili Chicken Summer Rolls

4 servings  
25 minutes

### Ingredients

85 grams Rice Vermicelli Noodles  
8 Rice Paper Wraps  
1/2 cup Basil Leaves  
1 Cucumber (medium, julienned)  
1 Carrot (medium, julienned)  
198 grams Chicken Breast, Cooked (shredded)  
1 Lime (medium, juiced)  
1/4 cup Sweet Chili Sauce

### Nutrition

Amount per serving	
Calories	266
Fat	2g
Carbs	45g
Fiber	2g
Sugar	7g
Protein	16g
Cholesterol	52mg
Sodium	147mg
Vitamin A	2928IU
Vitamin C	7mg
Calcium	31mg
Iron	1mg
Selenium	14µg

### Directions

- 1 Cook the rice vermicelli noodles according to the directions on the package. Rinse under cold water and drain. Set aside.
- 2 Soften a sheet of rice paper underwater by submerging it in a shallow dish for five seconds. Transfer to a plate. Arrange the vermicelli, basil, cucumber, carrot, and chicken breast near the bottom of the wrap.
- 3 Fold the bottom over the filling, then fold the sides. Tightly roll the rice paper until it is completely wrapped. Transfer to a separate plate and repeat this process until all ingredients are used up.
- 4 Squeeze lime juice on top, dip into the sauce and enjoy!

### Notes

**Leftovers:** Best enjoyed immediately. Refrigerate in an airtight container for up to two days. Separate the rolls with a damp cloth or lettuce leaves to prevent sticking.

**Serving Size:** One serving is equal to two summer rolls.

**More Flavor:** Add lettuce, cabbage, and/or cilantro.

**No Sweet Chili Sauce:** Use any other sauce of your choice.