



Vietnamese Rice Paper Rolls with Steak

Fresh and bursting with flavour, these beef and vegetable packed rice paper rolls won't disappoint and are an excellent way to use leftover steak. The dipping sauce combines sweet and spicy flavours, complementing the tender beef perfectly.

Preparation Time

 **40 Minutes**

Ingredients

Beef

- 2 x 200g Quality Mark beef sirloin

Dipping sauce

- 1 crushed garlic clove
- 1 deseeded and finely chopped red chilli
- 1 finely chopped spring onion
- 1 tbsp chopped fresh coriander
- 1 tbsp chopped fresh mint leaves
- 1 tbsp brown sugar
- 4 tbsp fish sauce

Method

To grill beef

1. Preheat the barbecue grill until hot.
2. Rub steaks with a little oil, season and place on the hot grill.
3. Grill for 3 minutes then turn over and grill for a further 3 minutes for medium-rare beef.
4. Remove from the grill and place on a plate.
5. Cover loosely with foil and leave to rest and cool.

To make dipping sauce

1. Combine all the ingredients in a bowl.
2. Cover and set aside to allow the flavours to mingle.

To make rolls

1. Cut steaks across the grain into thin slices. To assemble – dip 1 sheet of rice paper into a bowl of warm water, removing it when soft – after about 1 minute. Place on a clean, dry tea towel on the bench. The rice paper will be pliable and easy to roll.

- 2 tbsp rice wine vinegar
- Zest and juice of 1 lime
- 1 tbsp roasted unsalted peanuts

2. Place a coriander and mint leaf on the rice paper then a slice of steak followed by a tablespoon of filling on top (be careful not to overfill). Turn in the sides and carefully roll up into a cigar shape, making sure that the coriander and mint leaves are visible.

To serve

Filling

- 100g vermicelli noodles
- 2 thinly sliced carrots
- 2 chopped celery stalks
- 1 thinly sliced Lebanese cucumber
- 3-4 chopped spring onions
- 100g snow peas
- lettuce

1. Place on a serving plate covering with damp kitchen paper as you go, along with a small bowl of the dipping sauce. Repeat the assembly process to make more rolls.

Rolls

- rice paper
- fresh mint leaves
- fresh coriander

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