Hot Honey Prawn Rice Paper Rolls

EASY • 25 MINS

All crunch, a little kick and all the more reason to double dip!
These Hot Honey Prawn Rice Paper Rolls by @mia.tothetable wrap fresh prawns, creamy avocado and crunchy veg in one delicious little parcel. This tasty recipe is the perfect fit for sunny lunches and summer catch-ups.



SKILL LEVEL	PREP TIME	SERVINGS
Easy	25 mins	4

Ingredients

- Rice paper sheets

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- Avocado, sliced
- Cucumber, sliced into thin strips
- Carrot, sliced into thin strips
- Red cabbage, thinly sliced
- Lettuce
- Cooked prawns
- Capilano Hot Chilli Honey

Dipping Sauce

- Capilano Hot Chilli Honey
- Sriracha
- Peanut or almond butter (optional)
- A dash of water

Method

1. Mix Capilano Hot Chilli Honey, sriracha and nut butter, if using, in a small bowl. Add a dash of water to loosen, adjusting the honey and sriracha to your taste.

2. Dip a rice paper sheet in warm water for 10–15 seconds until just pliable. Lay flat on a clean surface.

3. Arrange avocado, cucumber, carrot, cabbage, lettuce and prawns in the centre. Drizzle with Capilano Hot Chilli Honey.

4. Fold the sides in, fold the bottom over the filling, then roll firmly to seal. Repeat with the remaining ingredients.

5. Cut in half and serve with the dipping sauce. For an extra kick, serve with more Capilano Hot Chilli Honey and sriracha on the side.

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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