Avocado and Lettuce Rice Paper Rolls with Nuoc cham (dipping sauce)

Season: All year  Type: Entree  Difficulty: Medium

Recipe Source: original  From the Garden: avocado, lettuce, shallot, coriander, lime

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### Equipment:
- Chopping boards
- Knives
- Herb chopper
- Juicer
- ¼ cup measure
- Tablespoon measure
- Garlic crush
- Bowls
- Spoon
- Clean tea-towel

### Ingredients:
- Enough rice paper rolls for 1 each
- 1-2 lettuce, washed well and shredded finely
- 2 shallots finely shredded
- 1 large bunch coriander, finely chopped
- Juice of 1 lime
- 4-6 avocados, peeled and sliced
- 1/4 cup water
- 1/4 cup fish sauce
- 2 tablespoons fresh lime juice
- 2 tablespoons rice wine vinegar
- 1 tablespoon finely chopped palm sugar
- 1/2 stem lemon grass, pale section only, finely chopped
- 2 long fresh red chillies, deseeded, finely chopped
- 1 garlic clove, crushed

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### What to do:
- Prepare all vegetables as stated above.
- Mix together lettuce, shallots, coriander and lime juice
- Pour warm water into a heatproof bowl until half full.
- Dip 1 rice paper wrapper in water.
- Place on a flat surface.
- Stand for 20 to 30 seconds or until soft enough to roll without splitting.
- Place a mound of lettuce mix along 1 edge of 1 wrapper.
- Top with two slices of avocado
- Fold in ends.
- Roll up firmly to enclose filling.
- Cover with a damp tea towel to prevent roll drying out.
- Repeat with remaining wrappers
- Serve with nuoc cham

### To make sauce
Combine the water, fish sauce, lime juice, vinegar, palm sugar, lemon grass, chili and garlic in a jug and stir until the sugar dissolves. Serve.