Chicken spring roll with sweet peppers



Ingredients

4

- 4 sheets rice paper
- 100 g pulled chicken
- 50 g rice vermicelli
- 5 g Bresc Parrillada aio e lemone
- 10 g Bresc Peperoni marinati
- 12 Bresc Cherry tomatoes garlic parsley
- 1/8 cucumber
- 12 leave coriander

Preparation method

Boil the rice vermicelli, then rinse it until it is cold. Flavour the rice vermicelli with aio e limone, salt and pepper. Mix the chicken into the rice vermicelli. Moisten the sheets of rice paper and place them on a chopping board. Put the rice-vermicelli-chicken mixture on them and arrange the peperoni marinati on top, then place the coriander leaves on top of that. Cut the cucumber into long strips and place them on the sheets of rice. Put 3 tomatoes in each spring roll and roll them up tightly. Before serving, cut the spring rolls in half.

Used bresc products



Bresc Parrillada Aio e Lemone 450g



Bresc Peperoni marinati 1000g



Bresc Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000