

Spring rolls with chicken, avocado and spinach

By Yvonne van Houtum

Makes 20 spring rolls

Ingredients:

- 10 large rice paper wraps
- 100 grams of rice vermicelli
- 2 chicken breasts
- 3 avocados
- 200 grams of fresh spinach
- 1 bag of grated or julienne carrots
- 125 grams of bean sprouts
- 10 tablespoons of hoisin sauce
- 2 tablespoons of honey
- 4 tablespoons of sesame seeds

Marinade for the chicken:

- Soy sauce
- Olive oil
- Lemon juice
- Garlic
- Freshly ground black pepper

Method:

1. Clean the chicken breasts and then slice them into strips. Put some olive oil and a splash of soy sauce in a sealable container. Place the chicken strips in the mixture, making sure to coat them. Add half a clove of garlic (crushed) and some lemon juice. Mix once again and then put the container in the fridge for half an hour for the chicken to marinade.
2. Fry the chicken strips for approx. 5 minutes and sprinkle with freshly ground pepper. Let them cool and cut the carrots julienne style, slice the avocado and put the spinach and bean sprouts into dishes. Make a dipping sauce with hoisin sauce, honey and a little bit of water and fry the sesame seeds for garnishing.
3. Cook the rice vermicelli according to the instructions on the package, rinse with cold water and leave to drain. Pour a thin layer of warm water on a plate, let the rice paper wrap absorb the water and then place it on a different plate.
4. Start filling by placing a thin strip of rice vermicelli in the middle of the rice paper wrap. On top of the rice vermicelli, place the bean sprouts, avocado and chicken, and finish off with the spinach. Fold the sides of the rice paper wrap over the filling, then roll it up tight and cut it into two. Repeat the process ten times and you'll have twenty spring rolls ready to eat.
5. Serve the chicken avocado spinach spring rolls with plenty of dipping sauce and finish it off with sesame seeds. Drink a soft, fruity Weizen like And Union Steph Weiss 5% with this creamy, crunchy spring snack, or maybe try a fresh and strong blonde beer like Breugem Saens Zoentje 6.2% or Bax Bier Rokkenjager 6.5%



Breugem Saens Zoentje
Blond & Golden Ale | 6.2%

And Union Steph Weiss
White & Wheat | 5.0%