**Salad Rolls**

(makes 4 rolls)

1 chicken breast, sliced

10 mL oil

2 green onions, sliced lengthwise in half

4-5 lettuce leaves

1 carrot, grated

1 square rice vermicelli noodles

4 sheets rice paper

1. Sliced chicken in strips. In a frying pan over medium heat, add oil and cook chicken until no longer pink inside. Remove from heat and set aside.
2. Wash and dry all vegetables. Sliced green onions. Sliced lettuce leaves. Grate carrots. Set aside.
3. In a large pot of boiling water, cook rice vermicelli noodles for 3 minutes. Drain well. Return to pot, add cold water to rinse and cool. Drain again.
4. Place warm/hot water in a large bowl. Draw a piece of rice paper through the water until softened and lay on a flat surface.
5. Cover rice paper with lettuce leaves. Add green onion. Top with noodles, chicken and carrots.
6. Wrap rice paper around the filling all the while enclosing ends.
7. If not serving immediately, wrap in saran wrap and refrigerate. Serve with peanut sauce.