# **Omelette and Cheese Stuffed Rice Paper Rolls**



Preparation time: 15 mins

Serves: 4 people

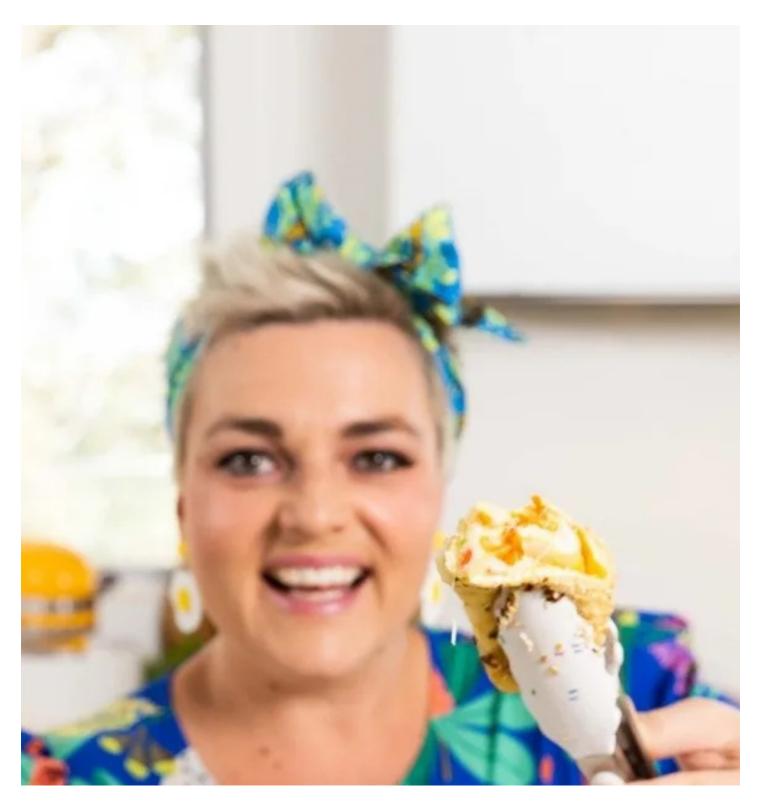
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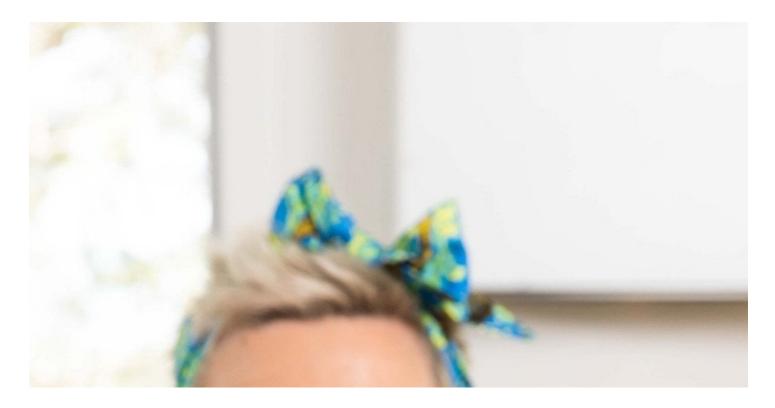
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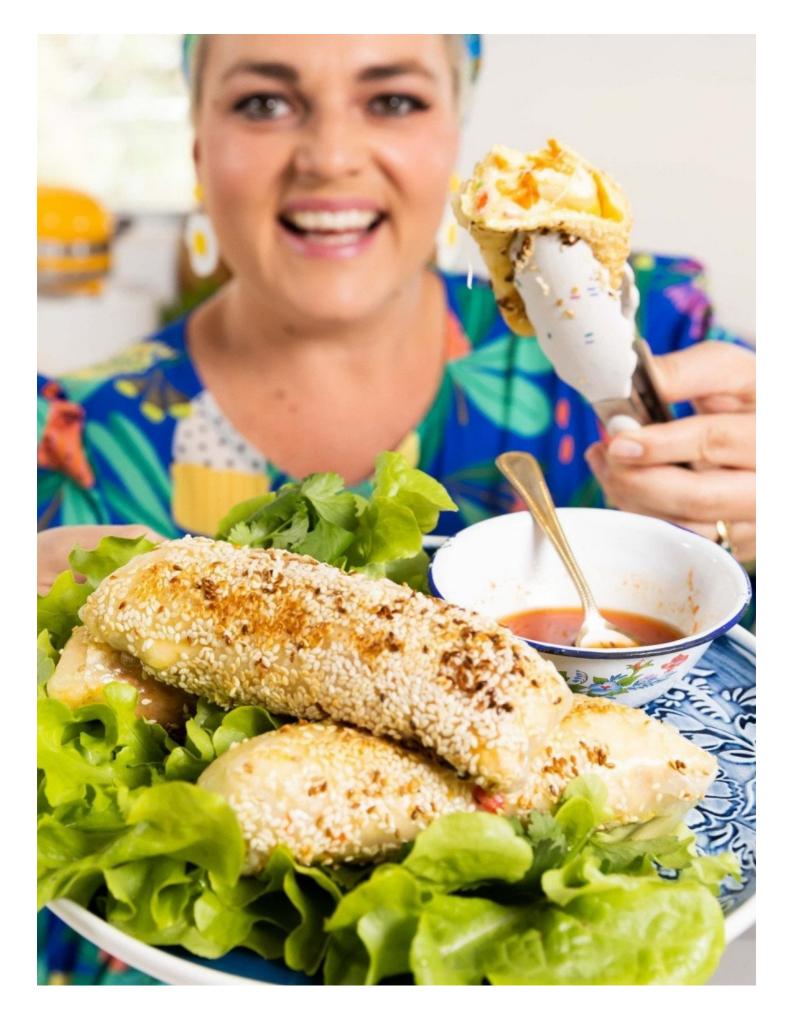
### Ever tried an omelette like this?





In this delightful "roll" reversal—created by recipe developer and Today Show cook, <u>Jane de Graaf</u>—we take an egg dish staple and twist it on its head. A crunchy rice paper shell gives way to fluffy eggs and delicious melted cheese. Every egg-citing bite is steaming with mouthwatering flavours, enticing you to come back for more each time.





Ingredients

- 8 eggs
- 8 rice paper roll wrappers
- · 2 spring onions, finely diced
- 1 large red chilli (optional), finely diced
- ½ cup grated melting cheese (pizza mix is good)
- 4 Tbsp sesame seeds
- olive oil (for the pan)
- oak leaf lettuce (to serve)

# **Dipping sauce:**

- 1 Tbsp chilli paste or chilli oil
- 1 tsp sesame oil
- 2 Tbsp rice wine vinegar

# **Method**

- 1. In a small bowl whisk two eggs together. Using a pan that is slightly smaller than your rice paper wraps, heat a dash of olive oil in a non-stick frypan and tip in the egg, tilting the pan to make a nice, thin omelette.
- 2. Cook until set and slide out of the pan. Repeat the process until you have 4 omelettes.
- 3. Using two rice paper wrappers at a time, dip them in some warm water to soften and lay them on top of one another (this creates a good outer layer). Lay an omelette in the middle, add ¼ of the grated cheese and a sprinkle of diced spring onion and chilli along one edge to create your filling.
- 4. Roll it all up, folding the wrap and omelette around the cheese filling to encase it all. Repeat until you have 4 nice, long, egg-stuffed rice paper rolls.
- 5. Roll each one in some sesame seeds to cover the outside and in the same non-stick pan, heat some more oil and fry off the rice paper rolls (turning to crisp evenly) to create a crispy outside edge and to melt the cheese inside.
- 6. Meanwhile, mix all dipping sauce ingredients and set aside.
- 7. Serve hot with a bowl of dipping sauce and some oakleaf lettuce leaves. Cut each wrap in half to reveal the eggy, omelette and cheese filling.

### **Notes**

You can also wrap oak leaf lettuce around the outside of your roll.