Vegetarian Spring Roll with Perilla Leaves

serves 2 prep & cook time 15mins

Ingredients

- 5 pcs Korean perilla leaves
 - 5 pcs rice paper
 - 1/2 cup Korean yellow melon, shredded
- ½ cup Korean ssam cabbage, shredded
- Korean white radish, shredded
 - 1/4 cup sweet chili sauce

Directions

- **1.** Wet the rice paper briefly in a plate with water.
- 2. Put on a dry surface and layer on 1 perilla leaf, some melon, cabbage and radish.
- **3.** Roll up. Enjoy with the sweet chili sauce.



fresh ingredients available at k fresh outlets and selected online retailers.