

# Omelette and Cheese Stuffed Rice Paper Rolls



Preparation time: 15 mins

Serves: 4 people

User Rating: ★★★★★

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Ever tried an omelette like this?





In this delightful "roll" reversal—created by recipe developer and Today Show cook, [Jane de Graaf](#)—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 egg, omelette and cheese filling.

#### Notes

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