

Vegetarian Spring Rolls

Ingredients:

- spring roll sheets
- Filling:
 - 1 green onion, chopped
 - 1 clove, garlic
 - 1 carrot, grated
 - 250 ml cabbage, shredded
 - 250 ml bean sprouts, lightly chopped
 - 25 ml soy sauce
 - 15 ml cornstarch
 - 5 ml sesame oil
 - 2.5 ml pepper

Instructions:

1. Shred all vegetables and COMBINE all filling ingredients into a bowl.
2. Make a slurry – (combine 60ml water and 45ml flour in a small bowl to create a slurry)
3. Take one spring roll wrapper, dip a finger in the slurry and WET the edges of the wrapper.
4. PLACE some filling ingredients in the center of the spring roll. FOLD the sides in, and the top and bottom over each other. Make sure it doesn't open up! Repeat with remaining wrappers and filling.
5. Fry spring rolls, until golden brown. DRAIN on paper towel.
6. DIP in sweet chili sauce or plum sauce for serving.