



Vegetarian Spring Rolls

Ingredients:

- 4 cloves of garlic finely chopped
- 1 onion finely chopped
- 2 tablespoons of green ginger, finely grated
- 4 large carrots finely chopped
- 2 cups finely chopped Chinese cabbage.
- 3 cups of softened rice noodles cut into 3cm lengths.
- 2 tablespoons fresh coriander finely chopped
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil
- Salt and pepper
- Frozen spring roll wrappers
- 2 tablespoons corn flour mixed with 1 cup water

Method:

Mix add ingredients together in a bowl with a wooden spoon to prepare the filling.

Place spring roll wrapper (defrosted) on a chopping board and place a tablespoon of filling in the centre. Fold in sides of paper firmly over the filling and roll the pastry firmly until it looks like a cigar, secure the join with cornflour and water mixture.

Fry gently 2-3 minutes each sides in vegetable oil until golden, drain and cool slightly, serve with chilli and soy sauces.