

Veggie Spring Rolls

6 spring rolls



Ingredients

3 oz grated purple cabbage

3 ounce grated zucchini

1 ounce grated carrot

1 tablespoon thinly sliced scallions

1/2 teaspoon minced fresh ginger

1/2 teaspoon minced garlic

1 tablespoon soy sauce

1 tablespoon honey

1 teaspoon sesame oil

1 teaspoon rice wine vinegar

1 egg

2 tablespoon water

6 egg roll wrappers

Instructions

Preheat oven to 400 degrees. Line baking sheet with parchment paper.

In a large bowl, combine grated cabbage, zucchini, carrot, and scallions. Add minced ginger and garlic. Toss in soy sauce, honey, sesame oil and rice wine vinegar. Let filling rest for 5 minutes so the flavors meld.

In a small bowl, whisk together egg and water to form an egg wash.

Lay an egg roll wrapper on a diagonal so there is a point in front of you. Place ¼ cup of veggie filling at the edge of the wrapper closest to you so that it is shaped into a long cylinder. Brush egg wash on the top two sides of the wrapper. Starting at the bottom of the wrapper closest to you, fold up to cover filling. Then fold both sides in one at a time. Roll away from you until it reaches the end of the wrapper to seal and finish the egg roll.

Place spring roll on prepared baking sheet and brush with egg wash. Bake for 15-20 minutes until golden brown and crunchy. Let rest 5 minutes.

To serve, cut each roll on a diagonal through the middle. Enjoy!

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