

# Chinese spring roll recipe

## Ingredients:

- \* bean sprouts
- \* carrot
- \* soy sauce, salt
- \* spring roll wrappers
- \* 1 lightly beaten egg, or 2 tablespoons cornstarch mixed with 1 tablespoon water
- \* oil for deep-frying, or as needed

## Preparation:

Rinse and drain the mung bean sprouts. Peel and shred the carrot.

Heat a wok over medium high to high heat. Add 2 tablespoons oil. When the oil is hot, add the vegetables. Stir-fry for a minute, add soy sauce and salt. Remove the wok from the heat and allow the filling to cool.

Pre-heat the oil for deep-frying to 360 degrees Fahrenheit while preparing the spring rolls.

Lay a spring roll wrapper in front of you so that it forms a diamond shape. Use your index finger to wet all the edges with the beaten egg or cornstarch/water paste. Place approximately 2 tablespoons of filling near the bottom. Roll over once, tuck in the sides, and then continue rolling. Seal the top.

Deep-fry the spring rolls, cooking until they are golden brown and crispy (about 3 minutes). Remove with a slotted spoon and drain on paper towels.