

# Spring Rolls

*Chinese · Appetizer · Medium · 25 min total · Serves 8*

Crispy fried rolls stuffed with vegetables and glass noodles.

## Ingredients

- 12 sheets spring roll wrappers
- 1 cup glass noodles (soaked, chopped)
- 1 cup cabbage (shredded)
- 1 shredded carrot
- 0.5 cup mushrooms (sliced)
- 2 cloves garlic (minced)
- 1 tbsp soy sauce
- 2 cups oil (for frying)

## Method

1. Stir-fry vegetables and noodles with soy. Cool.
2. Place filling on wrapper, roll tightly, seal with water.
3. Deep fry at 350°F 3-4 min until golden.
4. Drain, serve with sweet chili sauce.

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