

Chicken and Vegetable Spring Rolls

Ingredients

- 2 tspn Vegetable oil, for cooking
- 150g chicken thigh fillets, trimmed, finely chopped
- 1 green onion, finely sliced
- 1/2 carrot, peeled, grated
- 100 grams cabbage, finely shredded
- 1 ½ Tbsp hoisin sauce
- 4 frozen spring roll wrappers, thawed



Method

1. Heat 2 teaspoons of oil in a wok over medium-high heat. Add chicken. Stir-fry for 3 minutes or until cooked through. Transfer to a bowl.
2. Add onions, carrots and cabbage to wok. Stir-fry for 2 minutes or until soft. Add to chicken with hoisin sauce. Stir until well combined. Allow to cool completely.
3. Lay 1 spring roll wrapper on a flat surface. Place 1/4 of chicken mixture along 1 edge of wrapper. Fold in sides, then roll up tightly to enclose filling. Brush edges with a little water. Press to seal. Repeat with remaining wrappers and chicken mixture.
4. Preheat oven to 180°C. Brush spring rolls with oil and bake until golden brown

