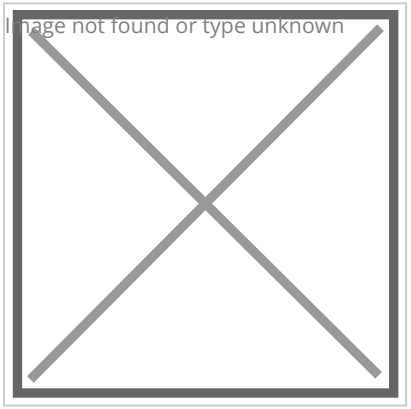
Veggie Spring Rolls & Dipping Sauce



What You'll Need

- Frozen or fresh 8-inch spring roll wrappers. Thaw in the fridge before wrapping
- 1 red bell pepper sliced thin
- 1 yellow bell pepper sliced thin
- 1 orange bell pepper sliced thin
- 1 red onion sliced thin
- Salt and pepper to taste
- A small bowl of water for sealing the wrappers
- ½ cup veg or canola oil for frying

Dipping Sauce

- ½ tsp Hoisen sauce
- 1 tbsp sesame oil
- ½ tsp chili flakes
- 1 tbsp chopped parsley
- 1 tsp chopped cilantro
- ¼ cup Soy sauce

Directions

1. Starting tip: have all ingredients cut and ready to go before opening the spring roll wrappers.
2. Lay the wrappers out in a diamond-shaped position.
3. Layer 2-3 pieces of each vegetable across the wrapper starting 2-3 inches from the bottom of the wrapper.
4. Bring the bottom up over the stuffing and cover the stuffing. Fold the outside edges over each side and roll it up. Seal it closed by dipping your finger into the water and wiping the last inch.
5. Fry spring roll in vegetable or canola oil until golden brown.

Dipping Sauce: (optional) create an easy dipping sauce by combining plum sauce with Sriracha sauce.