

Bandit's Spring Rolls



Prep: 15 minutes



Fry until brown



Makes: 35 pieces

NOTE

It's important to use sunflower oil and spring roll pastry. Remember to moisten the edges of the pastry to seal the spring rolls!

Ingredients

- 500g chicken mince
- 150g vermicelli noodles
- 3 carrots (small/medium)
- 1 onion (medium/large)
- Spring roll pastry (medium)
- Salt and pepper
- 1 egg (for binding pastry)
- Sunflower oil



Cooking steps

1. Finely grate carrot
2. Finely chop onion (you can sauté this)
3. Soak vermicelli in hot water until soft, drain and cut into small pieces
4. Mix carrot, onion, vermicelli noodles and raw mince together
5. Add a pinch of salt and pepper to taste
6. Beat egg (this is used to bind the pastry together)
7. Roll the spring rolls (see instructions, right)
8. Deep or medium fry in sunflower oil until golden brown

