

## Recipe

### Spring Rolls with Tomato Dip

## By

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## Preparation

25 small spring roll wraps\*  
1 cup mung bean sprouts  
¾ cup threaded carrot  
2 cup threaded cabbage  
1 cup flavored tofu (hard, brownish), cut into long strips\*\*  
1 tsp salt  
2 tbsp oil

Heat the pan with oil, stir fry carrot, cabbage, and tofu for 5 minutes. Add sprouts and salt and cook for less than 2 minutes. Let it cool for 15 minutes or until it is cool enough to handle. In each sheet, put about 1 tbsp stuffing/vegetables on one end, seal the wrap tightly with some water.

Meanwhile, heat a pot of oil to deep fry the spring rolls. It will not take more than 3 minutes to make a batch of spring rolls.

\* Spring roll wraps are available in most grocery stores/Asian food stores. They come in two different sizes: big and small. Just make sure the wraps do not contain eggs. If you cannot find any in the store, you may use fillo sheets.

\*\*If flavored tofu is nowhere to be found, you may use soy meat (seasoned), any vegetable, or simply omit this item.

Tomato Dip:

1 cup tomato sauce  
1-2 tbsp soy sauce  
½ tsp hing  
1 tbsp brown sugar  
Chili (optional)  
Mix all ingredients in the blender for 15 seconds.

## Serves

Serves 6-8

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