

Recipe

Spring Rolls 2

By

Madhavi d.d.



Ingredients

1 package of filo dough, about 20 sheets ± 2
1 cup bean sprouts
½ cup shredded carrot
3 cups shredded cabbage
½ cup seasoned tofu, shredded, optional
1 tsp salt
¼ cup cilantro leaves
2 tbsp oil
½ cup oil + 2 tbsp dark sesame oil (to brush the rolls)

Preparation

In this recipe, I use filo dough which is lite instead of spring roll wraps that are used traditionally. You may use any spring roll wraps that you can get from the store and pan fry or deep fry these spring rolls. Maharaja calls these spring rolls: small dosa....

Heat the pan with oil. Cook all the vegetables, except cilantro for about 5 minutes. Let vegetables cool. On each filo sheet, stuff the cooked vegetables and a few cilantro leaves. Brush each roll with some oil. Bake these rolls at 350F for 25 minutes.

Serve your rolls with tomato dip or some soy sauce.

Serves

6-8

For further details please contact

madhavidedasi@gmail.com

www.iskcondesiretree.com

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Hare Rama Hare Rama Rama Rama Hare Hare