

CHICKEN SPRING ROLLS

Makes 24 rolls.



Ingredients

2-3 tbsp Oil
500 gm Chicken (boiled and shredded)
2- 3 cloves Garlic (chopped)
3 tbsp Spring Onions (julienned)
2 cup Cabbage (julienned)
1 cup Carrots (julienned)
1 cup Capsicum (julienned)
1 -2 tsp Black Pepper Powder

- 1 In a wok, fry garlic cloves for a few minutes and then add Spring Onions and sauté for a few mins
- 2 Add chicken and season it with salt, pepper and soy sauce.
- 3 Add cabbage, carrots and capsicum
- 4 Sauté it for a few minutes, until the filling is done.
- 5 Make a paste of flour with water to use as a glue to close the spring rolls
- 6 Assemble the spring rolls.
- 7 Deep fry/ Air fry till golden brown and serve.