

# Chicken Spring Rolls

The classic rolled appetizer of the Eastern Asian cuisine - a variation with chicken and vegetables. A rather complex recipe in simple steps with instruction video!

Preparation time: **2h** + Cooking time: **30 min** = **Total time: 2h 30min**

- 1 onion, minced
- 1 tb. olive oil
- 3 cloves of garlic, pressed
- 1 chili, deseeded and in rings
- 2 cm ginger, grated
- 2 leeks, fine stripes
- 2 tb. rice vinegar
- 1 bell pepper, fine stripes
- 1 white cabbage (small), shredded
- 2 carrots, fine stripes
- 200g mungbean or soybean sprouts, halved
- 2 tb. soy sauce
- 300g chicken breast
- 1 tb. meat spice mixture or salt and curry powder
- 50 spring roll wrappers
- 200ml frying oil



## Simple Steps to Succeed

1. If you use frozen spring roll wrappers, don't forget to thaw.
2. Brown the onions until translucent using the olive oil.
3. Add the garlic, chili and ginger. Let it fry for a minute.
4. Add the leek, when everything has a slight brown color, deglaze with rice vinegar.
5. Add the remaining vegetables and soy sauce. Put on the lid. Let it cook for 20 minutes.
6. In the meantime cut the chicken breast into pieces. Coat it with the spice mixture.
7. In a frying pan, fry the pieces until slightly brown. Cut into small pieces and add to the vegetables.
8. When the vegetable are soft, season with soy sauce.
9. Prepare your work space for rolling the spring rolls.
10. Get one spring roll wrapping and place some of the filling in the middle the follow the instruction pictures:



Step 1: Prepare work space



Step 2: Add filling



Step 3: Fold in left side



Step 4: Fold in top and bottom side



Step 5: Roll in



Step 6: Fold in right side

11. If you have really thin wrappers, you can easily use two wrappers for one spring roll. Just wrap the finished roll again with another wrapper.
12. Heat the frying oil in a frying pan.
13. When the oil is hot (you can test this by dipping a spring roll in the oil. If it sizzles, it's ready) place the spring rolls in the oil.
14. After one minute of frying turn it around. The spring rolls should have a medium brown color.
15. Take the spring rolls out of the oil. Dry off the excessive oil with a paper towel.
16. Serve with sweet chili sauce.