Hoisin & Shrimp Veggie Spring Rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

16 ounces shredded cole slaw mix (cabbage & carrots)

1/2 lb cooked shrimp, peeled & deveined and chopped

2 tablespoons ginger, minced

3 cloves garlic, minced

2 tablespoons hoisin

2 teaspoons hot chili sauce

1 teaspoon sesame oil

1 teaspoon vegetable oil

Salt, to taste

Wonton wrappers

Vegetable oil

Instructions

. Heat sesame oil, vegetable oil and garlic over medium heat. Add cole slaw mix, ginger, hoisin and hot chili sauce. Stir well.

2. Once cabbage has cooked a bit, approximately 2-3 minutes, add cooked shrimp until incorporated. Sprinkle with salt if desired.

3. Place wonton wrapper on a flat surface, so it makes a diamond shape (top should be one of the corners, not a flat edge). Dollop the upper porrion with cabbage mixture, approximately 1 1/2 tablespoons each.

4. Fold left and right corners in first and then roll from top to bottom. Make sure wonton is sealed.*

5. Brush very lightly with a bit of vegetable oil. Bake at 350 degrees until golden brown, 25-30 minutes.