



# Quick Veggie Spring Rolls

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 4 people:

8 small filo pastry sheets  
bag of mixed stir fry vegetables  
grated ginger  
freshly chopped coriander  
soy sauce  
sesame seeds  
groundnut oil

## Instructions

1. Heat the oven to 220 degrees C. Lightly brush 4 filo sheets with oil and cover with the rest of the sheets.
2. Stir fry the vegetables, ginger and coriander for a few minutes, adding a splash of soy sauce.
3. Spoon a bit of the spring roll filling onto each sheet, fold over the edges and roll over to close it up.
4. Place the spring rolls onto a baking tray, closed-side down. Brush a little more oil on the top of each roll and sprinkle on the sesame seeds.
5. Bake until they look golden and crisp!