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!