



## Vegetarian Egg Rolls

We've all eaten egg rolls, but have you ever made them yourself? This delightful and easy egg roll recipe will give you the chance to show off your kitchen skills and make a truly delicious small meal or snack.

### Ingredients

14oz bag pre mixed coleslaw  
8oz can sliced water chestnuts  
14oz can bean sprouts  
1 cup sliced pre-cleaned button mushrooms  
2 large green onions  
4 tbsp stir fry oil  
12 egg roll wrappers - (eggless egg roll wrappers can usually be found at specialty shops)  
Bowl of warm water  
2 to 3 cups peanut oil

### Seasoning Mixture:

½ tsp ground ginger  
½ tbsp soy sauce  
1 tsp garlic salt

### Preparation Process

Drain the canned water chestnuts and bean sprouts.

Rinse the mushrooms and let them dry on paper towels

Rinse the green onions under cold water and dry them. Once dry, cut off the bases and discard. Chop the remaining stalks into small pieces and set them aside.

In a small cup, mix the ground ginger, soy sauce and garlic sauce for the seasoning mixture

Heat a nonstick wok on high. Once hot, add the stir fry oil.

When the oil is hot, pour in the coleslaw and fry until oil is completely mixed into the coleslaw.

Add the bean sprouts and stir fry with the coleslaw for one minute. Then add the mushrooms and the water chestnuts. Stir fry for an additional 5 minutes, or until all the vegetables are soft.

Add the seasoning mixture and stir it in thoroughly, then stir in the green onions and remove the wok from the heat.

Place the vegetables in a container to cool for about 10 to 15 minutes.

Set up a work station to wrap the egg rolls. You'll need a board or plate for wrapping,, the egg roll wrappers, a bowl of warm water and a cookie sheet.

Lay out a wrapper with one of the corners pointing toward you. Then spoon some of the filling in the middle of the wrapper, with a little more in the corner that is pointing towards you.

Wrap the corner closest to you over the mixture, then fold over the side corners. Roll up the rest of the egg roll and place it on the cookie sheet with the sealed side facing down. Continue rolling the remaining egg rolls.

Once all of the egg rolls are rolled, heat the peanut oil on high, between 350F and 375F while cooking the egg rolls.

When the oil is hot, add 4 egg rolls to the wok - the egg rolls should be cooked in batches of 4.

Let them cook for about 6 minutes, or until brown, turning them over half way through.

When they are cooked, remove them with slotted spatula and place them on a plate lined with paper towels.

Serve immediately with the sauce of your choice.

### **Bonus Items**

If you want to watch the video again. Click [here](#).