

# January Snack Tales



## Homemade Egg Rolls

### Ingredients:

- \* Large Egg Roll Wraps ( or wonton wraps)
- \* 16 oz. Tri-Color Cole Slaw Mix
- \* 1 cup sliced Mushrooms
- \* 1/2 cup Matchstick Carrots
- \* 1/2 cup sliced Green Onions
- \* 3 tbsp. Soy Sauce
- \* 1 tspn. Ground Ginger
- \* 2 large Garlic Cloves
- \* 1 tspn. Sea Salt
- \* 3 tbsp. Water
- \* Vegetable Oil

1. Preheat oven to 425 degrees.
2. In a large skillet over low-medium heat, add 1 tablespoon of vegetable oil and sauté mushrooms until they soften (about 7-10 minutes). Once the mushrooms are done, add the cole slaw, carrots, onions, soy sauce, garlic, ginger, and salt.
3. Continue to cook until the slaw mix wilts (about 5 minutes). Remove from heat.
4. Assemble egg rolls. Place an egg roll wrapper on a hard surface with one of the points facing towards you. Fill the wrapper with 2-3 tablespoons of filling (Don't overfill!). Dip your finger into a bowl of water and run along all four edges of the wrapper and the points. When folding, start with the point closest to you. Pick it up and fold it over the filling. Fold the leftside point and the rightside point in to the middle, then roll the egg roll away from you to seal closed. Continue rolling until all of the wraps and filling has been used.
5. Place egg rolls on a baking sheet and bake in oven for about 7-10 minutes, then flip them over, and bake another 8-10 minutes.
6. Let cool, then enjoy!
7. If you would like, you can fry the egg rolls in hot oil until brown and crispy, instead of baking in the oven.

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### Books to Read Along:

*Ruby's Chinese New Year* by Vickie Lee  
*The Runaway Wok* by Ying Chang Compestine  
*My First Chinese New Year* by Karen Katz

