

## **Vegetable spring rolls**

Suitable for vegetarians

Serves 9

Preparation time 30 minutes

Ingredients

- 2tbsp sunflower oil
- 175g beansprout and vegetable stir-fry
- 1 garlic cloves, finely chopped
- ½ tbsp soy sauce
- 1tsp chilli sauce
- 6 sheets frozen filo pastry, thawed
- 1 egg, beaten

(Container to take them home)

Method

1 Heat 2 tablespoons of oil and stir-fry veg and garlic for 2 minutes. Stir in sauces, then transfer to a plate to cool.

2 Cut each sheet of filo into two squares. Place spoonfuls of the cooled mixture onto the pastry. Roll up, using beaten egg to seal. Repeat to use all filling.

3 Cook in the oven 180°C for approximately 10 minutes.