

# Spring Rolls

Crunchy fresh veggies in a crispy filo casing!

## Cooking Instructions

### Shallow Fry from Frozen

Time: 7-8 minutes

- 1) Place enough vegetable oil in a pan so that it is around 1CM deep and heat to a medium heat. To test the oil is hot enough dip the end of a spring roll into the oil, if it starts to sizzle, its ready!
- 2) Fry your spring rolls until golden and crispy which should take 6 - 7 minutes.
- 3) Turn your spring rolls regularly (every 2 minutes) to ensure an even crisp all over.
- 4) Once cooked place onto some kitchen paper to remove excess oil and then serve immediately.

### TOP TIP

Serve with soy sauce, sweet chilli sauce or sweet and sour sauce for an extra kick of flavour!

### Cooking Precautions

Remove all packaging.

All appliances vary, these are guidelines only.

