

Spring Rolls with Turkey and Vegetables

35–40 Min

Ingredients 6 Portions

= Kotányi Produkte

100 g	Bell pepper
100 g	Carrot
50 g	Onion
150 g	Cabbage
150 g	Ground turkey
1 tsp	Garlic Granules
0.5 tsp	Paprika, Smoked
1 tbsp	Soy sauce
1 tbsp	Sesame oil
4	(Or up to 6) sheets of filo pastry
1	Egg
	Sesame seeds, for sprinkling

Preparation

1 Preheat the oven to 200 °C. Grate the carrot using a cheese grater, and slice the cabbage, bell pepper and onion thinly using a mandoline or a knife. Transfer the vegetables to a bowl, then add the turkey and seasonings and mix well.

2 Cut the filo pastry sheets into 4 pieces. Turn each piece into a diamond shape and place 1–2 tablespoons of filling near one end. Brush the edges with beaten egg, fold in three sides and roll up tightly. Repeat with the remaining ingredients.

3 Transfer the rolls to a baking tray, brush them with a little oil and sprinkle with sesame seeds. Place in the oven and bake for 15–20 minutes, or until golden brown. Remove from the oven, leave to cool briefly and serve with a dipping sauce of your choice.