

Thai Vegan Breakfast Spring Rolls

Total Time: 15 minutes

Servings: approximately 20-25

Serving Size: 2-3 per person

Ingredients:

- 1 Package of Spring Roll Wrappers
- 1/2 cup bean sprouts
- 3 large eggs beaten
- 1/3 head of Napa cabbage, chopped
- 5 scallions, chopped
- 1 cup thin noodles, pre-cooked (use rice, Chinese or bean thread noodles)
- 1/4 cup fresh herbs (use cilantro, basil or mint, your choice)
- 1/4 cup carrots, grated or julienned
- 1 tbsp lime juice
- 1 tbsp soy sauce
- 1/2 tsp fresh ginger, grated (optional)
- 1/2 tsp red chili flakes

Preparation:

- Place a non-stick skillet over low heat and pour beaten eggs along with a tablespoon of water or milk. Stir eggs until they begin to scramble. Remove eggs from heat and let cool slightly. Toss together all ingredients including eggs together except wrappers in large bowl. Submerge wrappers in hot water until pliable, about 15 seconds. Place about 2 tablespoons of mix on wrapper and wrap. Combine lime juice, soy sauce, ginger and chili flakes to make a dipping sauce and enjoy!

Note: If your guests don't eat eggs you can substitute firm tofu in a small dice.