

CULINARY DISCOVERY PAVILION

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RICE PAPER EGG ROLLS

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INGREDIENTS

- 1 thread bundle Vermicelli bean thread noodles, about 1 cup cut
- 1 tablespoon olive oil
- 1 pound ground turkey, pork or chicken
- 1 14 to 16 ounce bag coleslaw mix, rinsed and patted dry
- 1 large shallot, finely chopped
- 2 tablespoons oyster sauce
- 1 tablespoon fish sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon black pepper, divided
- 1 teaspoon salt, divided
- 23 sheets rice paper
- Vegetable oil for deep-fat frying
- Sweet chili sauce
- Romaine lettuce leaves

INSTRUCTIONS

In a medium bowl soak vermicelli noodles in warm water for 15 minutes. Strain noodles and cut thoroughly with kitchen shears until cut into bite sized pieces, set aside. In a large saucepan combine olive oil and ground turkey over medium heat. Season ground turkey with $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ teaspoon black pepper. Cook ground turkey until cooked through, about 5 minutes. Remove from heat and place into a large bowl. Add coleslaw mix, cut noodles, oyster sauce, fish sauce, garlic powder, onion powder, $\frac{1}{2}$ teaspoon pepper and $\frac{1}{2}$ teaspoon salt. Mix until well combined.

In a shallow plate or pie plate, place warm water until halfway filled. For each roll, place the rice paper wrapper in the water. Create a circular motion to moisten the wrapper and place on a flat surface. Spoon $\frac{1}{4}$ cup filling across and just below the center of the wrapper. Fold bottom corner over filling, tucking it under on the other side. Fold side corners over filling; roll toward the remaining corner. Repeat until

In a large heavy saucepan on medium high heat, fill the pan with oil about 2 inches tall. Shallow fry egg rolls in batches, 6 to 8 minutes until puffed and slightly browned, turning occasionally. Pop bubbles with tongs that form on the egg roll, this prevents oil splattering. Be cautious as oil may pop occasionally, if the splatting occurs often turn the heat down. Drain on paper towels. Keep warm in the oven while frying remaining egg rolls. Serve with sweet chili sauce and lettuce.

Make Ahead Directions: Prepare egg rolls as directed. Cool completely. Place in layers separated by waxed paper in an airtight container. Refrigerate for up to 3 days or freeze for up to 3 months.

Reheat Directions: Preheat the air fryer to 400°F and cook for 7 to 8 minutes or until crispy; bake at 400°F for 10 to 12 minutes or until heated through.

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