



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

Spring Roll Ingredients

2 packages of Spring Roll Wrappers

1/4 lb Chicken, minced

2 cups Vermicelli Rice Noodles

2 Eggs

3 cups Shredded Lettuce

1 cup Shredded Carrots

1/2 cup Green Onions, chopped

1/2 cup Celery, chopped

1 Tbsp Garlic, minced

2 Tbsp Soy Sauce

1 Tbsp Sugar

2 Tbsp Oyster Sauce

1 tsp Salt

1 tsp Pepper

3 Tbsp Cooking Oil

Fried Spring Rolls

Spring Roll Directions

1. Put rice noodles into a bowl and cover with hot water to soak for 30 minutes. Drain and set aside.
2. While noodles soak, make a plain fried omelet. Add 1 tsp of oil to a frying pan. Crack two eggs into a bowl or cup, beat together with a pinch of pepper, and pour into the frying pan. Once the egg has set, fold the omelet over and remove from the pan to cool. After the omelet cools, slice into thin strips and set aside.
3. Heat oil in a wok or frying pan and cook garlic for about 30 seconds or until fragrant.
4. Add chicken and stir fry until cooked through.
5. Add all vegetables and continue to stir fry until softened.
6. Add noodles and sliced omelet. Mix thoroughly.
7. Stir in soy sauce, sugar, oyster sauce, salt, and pepper.

(continued on next page)

INGREDIENTS

Dipping Sauce Ingredients

2 cups Thai Sweet Chili Sauce

1/2 cup Water

1/2 Sugar

1/4 tsp Salt

3 Tbsp Vinegar

8. Remove from heat and cool completely.

9. Spoon mixture into spring roll wrappers and roll them up.

10. Fry in hot oil until golden.

Dipping Sauce Directions

1. Combine all ingredients in a small sauce pot and bring to a boil.

2. Remove sauce from heat until completely cooled. Serve with spring rolls.

