

CopyCat Ruby Tuesday Thai Spring Rolls

Ingredients

2 cups cabbage, finely shredded
1 cup carrots, grated
7 oz ground chicken
3 oz glass noodles, soaked and cut into 2-inches long
4 garlic cloves, minced
3 tbsp cilantro
3 tbsp all purpose flour
3 tbsp water
2 tbsp fish sauce
2 tbsp vegetable oil, plus roughly 5 to 8 cups for frying
Spring roll wrappers, 8-inch, desired amount, peeled apart
Salt and ground black pepper , to taste

To serve:

Sweet chili sauce

Directions

Combine the cabbage, carrots, chicken, glass noodles, 2 tablespoons of vegetable oil, garlic, fish sauce, and cilantro in a large mixing bowl.

Season with salt and pepper then toss to combine.

Combine your flour and water in a small bowl then mix until it forms a thick paste.

Place roughly 1½ tablespoons of cooled filling on one side of the wrapper, fold the sides over, and roll-up.

Brush the tip of the wrapper with your flour paste, then roll to seal. Repeat until you run out of filling.

Prepare a pot of oil for deep frying. Once the oil is hot enough, carefully lower the prepared spring rolls into the hot oil.

Deep fry in batches for 5 minutes until golden brown.

Remove and set them on a paper towel to absorb excess oil.

Once all the spring rolls have been fried, serve hot with a side of roughly $\frac{1}{4}$ cup of sweet chili sauce.