

# Vegetable Spring Rolls with Fried Rice & Thai Vegetables

Serves 4

Approximate preparation time: 15-20 minutes



Quantity	Ingredients	Preparation
<b>Thai dressing</b>		
1/2 clove	garlic	Finely chop the garlic and mix all the ingredients together well.
2 g	dried coriander	
1 small	dried red chili	
1 tsp	sugar	
20 g	fresh pomegranate	
2 tbsp	fish stock	
2 tbsp	sesame oil	
4 tbsp	sunflower oil	
<b>Mixed vegetables</b>		
6 tbsp	water	Finely chop the onions. Heat the butter in the pan, sauté the vegetable mixture and the onions. Add vegetable broth dissolved in water. Steam the vegetables until they are still a little bit firm, add the Thai dressing and season to taste.
1	onion (small)	
1 tbsp	butter	
480 g	mixed vegetables	
1 tsp	salt	
1 tbsp	vegetable stock	
<b>Basmati rice</b>		
270 g	basmati rice	Cook rice in salted water until it has absorbed all the water. Add olive oil to refine.
3 g	salt	
2 tbsp	olive oil	
4 dl	water	
<b>Spring rolls</b>		
580 g	frozen pork spring rolls	Place frozen spring rolls on a tray covered with baking paper and bake in a preheated oven at approx. 180 °C for 30-40 minutes.

## Fun fact:

Vary the filling of the spring rolls depending on the season.