



KOREAN SPICY VEGETABLE SPRING ROLL

Spicy Vegetable Spring Rolls dusted with Gogugaru served over a slaw made with micro greens, napa cabbage, red onion, bok choy, carrots, scallions, sesame ginger dressing and garnished with black and white sesame seeds

Yield: 3 Servings

Golden Tiger[®]

Ingredients:

12 Each	Spicy Vegetable Spring Roll [#6930065], Prepared According to Package Directions	¼ Cup	Red Onion, Sliced
¼ Cup	Microgreens	1 Tbsp	Thai Chilis, Sliced
¼ Cup	Napa Cabbage, Shredded	2 Tbsp	Scallion, Sliced
¼ Cup	Bok Choy, Shredded	2 Tbsp	Gochugaru
¼ Cup	Carrots, Julienned	⅓ Cup	Sesame Ginger Dressing
		Garnish	Black And White Sesame Seeds, Toasted

Directions:

1. In a mixing bowl combine microgreens, napa cabbage, bok choy, carrots, red onion, scallions, Thai chilis and sesame ginger dressing to make the slaw.
2. In a mixing bowl toss the **Spicy Vegetable Spring Rolls** with the gochugaru until coated.
3. Place a cup of slaw on to each plate and top it with **Spicy Vegetable Spring Rolls**.
4. Garnish with toasted sesame seeds and serve.