

Egg Rolls

Ingredients

2 pkg egg roll wraps

2 bags of coleslaw mix

ginger to taste, soy sauce to taste and oyster sauce

A 1/4th cup more or less.

Directions

put a little olive oil in skillet, add coleslaw mix, ginger, soy sauce and cook till tender, add oyster sauce and simmer for a few minutes..remove from heat...lay an egg roll wrap on the table, spoon some of the mixture onto the middle of the wrap, fold the bottom corner over and pull it to you, fold each end over and roll up, seal the outer edge with water and continue till you have used all your filling...deep fry in hot oil till golden brown..enjoy...the recipe is on the back of the egg roll wraps..I just modify it by using coleslaw mix 😊 ☐