**Vegetable Spring Rolls (3-4 rolls)**

**Ingredients**125 mL rice vermicelli

½ carrot, grated

50 mL bean sprouts

1 mushroom or green pepper

¼ onion, chopped

1 clove garlic, minced

10 mL soy sauce

10 mL sugar

10 mL oil

Spring roll wrappers

20 mL oil for frying

**Method:**

1. Soak noodles in a bowl of hot water for 2 minutes or until soft.
2. Drain noodles and use as knife to cut them into smaller pieces.
3. Grate carrots, diced mushrooms, slice onions, mince garlic and wash and pat dry bean sprouts.
4. In a large mixing bowl, combine the noodles, carrots, onions, mushrooms, bean sprouts and garlic. Add the soy sauce and sugar and combine well.
5. In a frying pan, heat the oil over medium-low heat. Add the noodles and veggie mixture and pan fry for 3-5 minutes, just until veggies are barely tender.
6. Submerge spring roll wrappers in water until pliable one at a time. Place 2 to 3 tablespoons in wrappers and wrap your spring rolls.
7. Heat up 30 mL of oil in a frying pan. Carefully place spring rolls in a pan. Allow them to fry about 1 minute on each side. Spring rolls are done when they turn light to medium golden-brown. Place on paper towels to drain while you finish frying the rest.