Crispy Seafood Spring Roll

SERVES 20 Rolls

PREP TIME 20 min

COOK TIME 15 min

Ingredients

1/4 pound minced salmon
1/4 pound minced white fish
3 teaspoons cornstarch
1 teaspoon dark soy sauce
1/2 cup lower-sodium chicken broth
8 ounces peeled and deveined shrimp, minced
1 teaspoon sake wine or white wine
2 tablespoons vegetable oil, plus more as needed for frying
1/2 cup shredded bamboo shoots
8 ounces shredded carrots
1/2 pound fresh bean sprouts
2 cups finely chopped Napa cabbage
20 (6.5-inch) square spring roll wrappers
1 large egg, beaten
Kosher salt, as needed to taste

Directions

In a medium bowl stir together salmon, white fish, 1 teaspoon cornstarch, and soy sauce. Set aside. In a small bowl combine 1/4 cup chicken broth and remaining 2 teaspoons cornstarch. Set aside.

Heat 2 tablespoons oil in a wok or large skillet over high heat. Add fish mixture and cook, stirring frequently, until cooked through and opaque in color. Stir in bamboo shoots, carrots, and salt to taste. Add remaining 1/4 cup chicken broth and stir to combine. Add broth/cornstarch mixture, shrimp, bean sprouts, and cabbage. Cook for 1 minute or until cabbage is wilted and broth is slightly thickened. Pour mixture into a colander and let drain until cool enough to handle.

Stack spring roll wrappers on a clean surface and cover with a damp cloth. Place one wrapper with a corner facing down. Add 2 tablespoons filling in a line along the center. Fold bottom corner over filling and roll over once to encase filling. Moisten left and right corners with egg and fold inward, pressing firmly to seal. Moisten top corner of wrapper with egg and tightly roll from bottom towards the top corner and press firmly to seal. Repeat procedure with remaining 19 wrappers.

Fill a large pot or Dutch oven over medium heat with oil about 4-inches deep. Heat until a deep fry or candy thermometer registers 375°F. Add spring rolls in batches and fry until crisp and brown, about 2 minutes. Remove with a slotted spoon onto a paper towel lined plate. Serve immediately.