

Baked Spring Rolls

- 1 package Nasoya Tofu Plus, 12 oz. (*Winco*)
- 2 t. Bill's Best Vegetarian Chicken Seasoning
- 1 T. Natural Soy Sauce (class #1)
- 1 t. sensational seasoning
- 1 c. shredded or finely cut green cabbage
- ½ c. finely diced onion
- ¼ c. finely shredded carrot
- ¼ t. onion powder
- ¼ t. garlic powder
- ¼ t. salt

Thawed *Spring Home*, TVJ Spring Roll Pastry sheets (*made in Singapore, \$1.89 for 50*)

- ¼ c. water and 1 t. Bill's Best Chicken Seasoning

Directions

1. Crumble tofu and add chicken seasoning, natural soy sauce and sensational seasoning. Fry until it starts to lightly brown, the moisture is removed, and it smells fragrant. (About 5 minutes)
2. Combine cabbage, onion and carrot and fry for about 2 minutes until cabbage starts to wilt. Add onion and garlic powder and salt.
3. Add veggies to tofu and mix well. Adjust salt to your taste.
4. Put a spoonful in a spring roll pastry sheet, laying diagonally, moistening top corner. Fold up bottom over filling, then sides and roll toward the top.
5. Lay seam side down on baking sheet lined with parchment paper.
6. Mix ¼ c. water and 1 t. chicken seasoning and brush rolls lightly.
7. Bake at 350° for about 15 minutes, until starting to brown lightly. Can be re-warmed the next day in oven, or in a non-stick frying pan to re-crisp.

*Note:

You can buy frozen spring roll pastry sheets (50 per package) at:

Viet-Thai Market

18129 SW Tualatin Valley Hwy, Beaverton, OR 97006