**Chicken Spring Rolls**

Spring roll or wonton wrappers

½ onion, finely diced 1 cup minced chicken

1 tsp. grated ginger 2 cloves garlic, minced

1 green onion, finely chopped 1 carrot, finely chopped or grated

½ cup cabbage, finely shredded 1 tbsp. oil

Salt, to taste ¼ tsp. white pepper

1 ½ tsp. soy sauce 1 tbsp. corn starch

Heat 1 tbsp. oil in nonstick pan. Add onion and cook until translucent.

Add ginger and garlic and saute for a minute. Now add minced chicken and fry well until the chicken is fully cooked.

Mix in the scallion, carrots, cabbage, and salt; toss together.

Add pepper and soy sauce and mix. Cook until vegetables soften.

Take the pan off the heat and set aside to cool.

Make a paste of cornstarch with 1 tbsp. water.

Place wrapper flat on surface, place a portion of filling on one side of the wrapper. Fold in edges and roll tightly. Seal with the cornstarch paste mixture. Keep under a damp cloth until ready to cook.

Heat about ½” of oil in frying pan. Gently place spring rolls in hot oil and fry until golden brown and crisp. Serve hot.

http://www.yummly.com/recipe/external/Chicken-Spring-Roll-1291621