

San Francisco

Another favorite food of the football fans of the region

Chicken Egg Rolls

About 8 servings

- 12 oz. cooked, shredded chicken
- 12 oz. chopped coleslaw mix
- 4 oz. bean sprouts
- 2 oz. canned mushrooms, drained and finely chopped
- 1 oz. water chestnuts, finely chopped
- 2 teaspoon soy sauce
- 1 teaspoon curry powder
- 16 large wonton wrappers

Garnish: mustard and soy sauce



Egg roll filling

1. Mix all the ingredients except the wonton wrappers and garnish in a large bowl .
2. Scoop about 1/4 cup of filling onto each wonton wrapper.
3. Fold up one corner, then fold up the sides.
4. Roll up and seal the last corner with a little dab of water.
5. Deep fry for about 2 minutes, or until golden brown.
6. Garnish like you just went to China-town.

