



BULGOGI GRILLED VEGETABLE SPRING ROLLS



Lightly grilled **Vegetable Spring Rolls** glazed with bulgogi sauce and toasted sesame seeds, served with kimchi slaw and garnished with sliced scallions. Yield: 1 Serving

Ingredients:

3 Each	Vegetable Spring Rolls [#56841], Prepared According to Package Directions
¼ Cup	Kimchi, Chopped
¼ Cup	Carrots, Shredded
¼ Cup	Red Cabbage, Shredded
¼ Cup	Napa Cabbage, Shredded
2 Tbsp.	Lime Juice
¼ Cup	Bulgogi Sauce
Garnish	Sesame Seeds, Toasted
Garnish	Scallions, Sliced

Directions:

1. Prepare a grill to medium heat.
2. In a small mixing bowl, combine the kimchi, carrots, red cabbage, Napa cabbage and lime juice to make the kimchi slaw.
3. In another small mixing bowl, toss the **Vegetable Spring Rolls** in the bulgogi sauce, then grill on 2 sides for 1-2 minutes each.
4. Place the kimchi slaw onto a serving plate and top with the **Vegetable Spring Rolls**.
5. Garnish with sesame seeds and scallions.