

SPICY THAI EGG ROLL SALAD Golden Tigen

Pork & Vegetable Egg Rolls top a spicy Thai salad made with bok choy, shredded carrot, pickled Thai chiles and cilantro, lightly dressed with oil and vinegar. Yield: 1 Serving

Ingredients:

2 Each	Pork & Vegetable Egg Rolls [#56134],	¼ Cup	Scallion, Batons
	Prepared According to Package Directions	¼ Cup	Thai Red Chiles, Pickled
2 Cups	Baby Bok Choy, Chopped	¼ Cup	Cilantro, Chopped
¼ Cup	Carrot, Shredded	1 Tbsp.	Rice Wine Vinegar
¼ Cup	Cucumber, Sliced	1 tsp.	Sesame Oil

Directions:

- 1. Combine bok choy, carrot, cucumber, scallions, Thai red chiles and cilantro in a mixing bowl.
- 2. Drizzle the salad with sesame oil and rice wine vinegar and toss.
- 3. Place the salad in a serving bowl.
- 4. Garnish with Pork & Vegetable Egg Rolls and serve immediately.

