

Chicken Spring Rolls with Peach Pequin Pepper Dipping Sauce

Filling:

1 pound chicken
1/2 head cabbage, thinly sliced
2 cups bok choy, chopped
6 carrots, grated
1 onion, diced
2 garlic cloves, minced
1 Tbsp ginger, minced
2 Tbsp olive oil
2 Tbsp Soy Sauce/Tamari Wheat Free
2 Tbsp Oyster Sauce

1 package round rice paper wrappers

1 10 oz jar of Julianna's Delectible Fruit Reduced Sugar Peach Pequin Jam

Directions:

Toss filling ingredients together and brown in a skillet or wok until cooked through. Dip one wrapper into pan of boiling water to soften. Spoon 2-3 tablespoons cooked filling onto a softened wrap. Roll one side edge of wrap over filling, tuck in top and bottom ends, and continue rolling. Place seam side down on counter. Continue filling and rolling wraps until all wraps are rolled.

Eat spring roll as is, or for a crispy wrap, fry a few at a time in oil (350-375F) until wrappers are lightly browned.

Place Julianna's Delectible Fruit Reduced Sugar Peach Pequin Jam in a small sauté pan and heat till boiling. Remove from heat and transfer to a bowl to use for dipping the Chicken Spring Rolls in.

For different Variations, you may replace the chicken with; pork, beef, shrimp or tofu.

This Recipe was supplied by Chef Julianna Wesolek, for Julianna's Delectible Fruit, Inc www.juliannasdelectibles.com