

# Chinese 5-spice Egg Rolls

1 package egg roll wrappers  
2 pounds ground turkey  
1 tablespoon canola oil  
1 onion, diced  
3 carrots, diced  
3 cloves garlic, minced  
1/4 teaspoon Chinese 5-spice  
2 tablespoons Soy Sauce  
1/2 head Napa Cabbage, thinly sliced  
Canola Oil for deep frying

Heat 1 tablespoon of oil in a large sauté pan, cook onions, garlic and carrots until carrots are tender crisp, about 5 minutes. Add ground turkey and continue to cook until meat is no longer pink. Stir occasionally, use a wooden spoon to break up meat.

Drain the meat mixture if necessary, add the 5-spice and soy sauce and cook until most of the soy sauce has cooked off. Turn the heat off and stir in the cabbage. Place 1/4 cup of the mixture onto the center of the egg roll wrapper (see photo), bring the bottom corner of the wrapper up, fold the sides towards the center. Using your finger, moisten the edges of the top corner and fold towards the center to seal the egg roll. Repeat until all the wrappers and filling is used.

Deep fry at 375°F for 2 to 3 minutes, drain on paper towels.. Note: Only fry a few at a time, too many at once and the temperature of the oil will drop. you may end up with soggy egg rolls.