



*Globally Inspired Flavor Solutions®*

## Guacamole Fried Egg Rolls

INGREDIENTS	MEASUREMENTS
Avocado, large	2
Lime Juice	1 tbsp
SupHerb Farms Fusions® Guacamole Starter Paste	2 tbsp
Egg Roll Wrapper	1 lb
Salt & Pepper	¼ tsp
Vegetable Oil, for frying	As needed
Thai sweet chili sauce	To Taste

### PREPARATION

1. Dice the peeled avocados into ½ inch cubes.
2. In a medium bowl, combine the diced avocado, lime juice, SupHerb Farms Fusions® Guacamole Starter Paste, ¼ teaspoon of salt and ¼ teaspoon pepper, tossing to combine.
3. Place one wrapper at a time on a plate and spoon about 2 tablespoons of the avocado filling onto the lower one-third of the wrapper.
4. Begin rolling from the bottom, tucking the filling under and folding in the sides as you roll. Brush the edges of the wrapper with water to seal them. Put the egg rolls aside.
5. Add at least 3 inches of vegetable oil to a large, stock pot set over medium heat until.
6. Once the oil reaches 360°F, add a few egg rolls at a time. Flip occasionally and cook until they are golden brown.
7. Once they are cooked, transfer the cooked egg rolls to a paper towel-lined plate.

### TO SERVE

Serve the egg rolls with Thai sweet chili sauce for dipping.