

Avocado Egg Rolls

written by The Recipe Exchange | January 24, 2014

Ingredients

1 Tbls. white vinegar
1 tsp. balsamic vinegar
1/2 tsp. tamarind pulp – see \”Notes\” below
1/2 cup honey
1 pinch ground saffron
1/2 cup chopped cashews
2/3 cup fresh cilantro
2 cloves garlic
2 green onions
1 Tbls. granulated sugar
1 tsp. ground black pepper
1 tsp. ground cumin
1/4 cup olive oil
1 lrg. avocado – peeled, pitted, diced
2 Tbls. sun-dried tomatoes in oil – chopped
1 Tbls. minced red onion
1/2 tsp. chopped fresh cilantro
1 pinch salt
3 egg roll wrappers
1 egg – beaten

Directions

In a microwave-safe bowl, stir together vinegars, tamarind, honey, and saffron; microwave for 1 minute; stir until tamarind is dissolved. Puree tamarind mixture, cashews, 2/3 cup cilantro, garlic, onions, sugar, pepper, and cumin in a blender. Pour mixture into a bowl and stir in oil; refrigerate until ready to use. Gently stir together avocado, tomatoes, onion, 1/2 tsp. cilantro, and salt.

Distribute filling evenly onto center of each egg roll wrapper.

Position a wrapper so that a corner is pointing toward you; fold the bottom corner up, 1/4 of the way over the filling; brush remaining corners and edges of the wrapper with egg; roll up from side to side; fold top corner over all and press to seal; repeat with remaining wrappers.

Deep-fry egg rolls in 375 degree oil for 3-4 minutes, until golden brown. Drain on brown paper bags.

Slice egg rolls diagonally across middle and serve with prepared dipping sauce.