

# Spicy Avocado Egg Rolls with Creamy Dipping Sauce

Recipe By Chanie Nayman



Cooking and Prep:  45  
m

Serves:  30

Contains:     

Preference: Parve

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

A restaurant I frequent has a dish similar to this on the menu, which I love to order. And then when I was playing with the recipe something funny happened: it actually tasted better the next day. Well, that's good news for a three-day Yom Tov!

## Ingredients (18)

### Egg Rolls

1 package Gefen 3-inch (7 and 1/2-centimeter) Square Egg Roll Wraps

canola or vegetable oil, for frying

### Filling

3 firm-ripe avocados

- 1–2 tablespoons hot sauce or sriracha
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 cube **Gefen Frozen Garlic**
- 1 red pepper, diced
- 2 plum tomatoes, diced
- 3 scallions, sliced

---

## Dipping Sauce

- 1 (8-oz./225-g.) container parve sour cream
  - 2 tablespoons **Gefen Soy Sauce**
  - 1 tablespoon rice vinegar
  - 1 teaspoon **Gefen Sesame Oil**
  - 4 tablespoons sliced scallions
  - 1 tablespoon hot sauce
  - 1 cube **Gefen Frozen Garlic**
- 

## Start Cooking

### Prepare the Egg Rolls

1. Combine all ingredients for the filling. Place in the center of each wrap and fold in half to create a triangle. Press the edges to seal closed. Repeat until all the wraps are filled.
2. Heat oil for frying in a wok or a large, deep frying pan. Fry each egg roll for one minute, then flip and fry another minute on the second side. Remove from pan and place immediately on a drying rack lined with paper towels.
3. Combine all ingredients for dipping sauce. Serve egg rolls hot with the sauce on the side.

**Note:**

A great variation for the dipping sauce is a hot and spicy duck sauce.