

# Spicy Tuna Spring Rolls

Recipe By Victoria Dwek



Cooking and Prep:  30  
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Serves:  6

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Pescetarian

Source: Kosher.com

Exclusive

We love how easy it is to create fun and balanced meals with spring roll wrappers – and light, when you bake instead of fry. These spring rolls are filled with fresh tuna, spicy mayo, and avocado. [Victoria shares her three other favorite spring roll combos in the accompanying video.](#)

## Ingredients (12)

### Spring Rolls

- [Gefen Spring Roll Wrappers](#)
- fresh tuna, sliced into strips
- salt
- black pepper
- avocado, sliced into strips

1 tablespoon Gefen Cornstarch

1 – 1 and 1/2 tablespoons water

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### Spicy Mayo

4 tablespoons Gefen Lite Mayonnaise

1 teaspoon sriracha sauce

1 tablespoon Gefen Soy Sauce

pinch of paprika

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### For Dipping

sweet sauce

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## Start Cooking

### Prepare the Spring Rolls

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius).
2. Lay spring roll wrappers on your work surface. Keep other spring rolls in package or covered with a clean towel.
3. Place a strip of tuna on the spring roll. Season with salt and pepper. Top with spicy mayo (see recipe above) and avocado.
4. Combine cornstarch and water in a bowl. Using a pastry brush, brush perimeter of spring roll with mixture. Roll up. Place on a baking sheet lined with Gefen Easy Baking Parchment Paper. Continue until all spring roll wrappers are filled.
5. Bake for 15–18 minutes, until golden and crispy. Alternatively, spring rolls can be fried. Enjoy with sweet sauce for dipping.

#### Note:

While you can use store-bought spicy mayo, this is one item that I prefer to make on my own so that I can use light mayonnaise.