

Thai Egg Rolls Recipe

Ingredients:

3 eggs, beaten
1 tablespoon soy sauce
1 bunch garlic chives, thinly sliced
1-2 small fresh red or green chilies, seeded and finely chopped
Small bunch fresh coriander (cilantro), chopped
Pinch of granulated sugar
Salt and ground black pepper
1 tablespoon peanut oil

For the dipping sauce:

4 tablespoons light soy sauce
Fresh lime (calamansi) juice, to taste

Method:

Wear gloves while preparing chilies or cut them up with a knife and fork. Wash your hands after in warm, soapy water. Make the dipping sauce. Pour the soy sauce into a bowl. Add a generous squeeze of lime juice. Taste and add more lime juice if needed. Mix the eggs, soy sauce, chives, chilies and coriander (cilantro). Add the sugar and season to taste. Heat the oil in a large frying pan, pour in the egg mixture and swirl the pan to make an omelet. Cook for 1-2 minutes, until the omelet is just firm and the underside is golden. Slide it out on to a plate and roll up as though it were a pancake. Leave to cool completely. When the omelet is cool, slice it diagonally in 1-cm pieces. Arrange the slices on a serving platter and serve with the bowl of dipping sauce.

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