

## Captain Canned Fish And Prawn Spring Roll

### Ingredients :

Captain Canned fish	200g
Cleaned Prawns	6-7 nos
Ginger garlic chopped	according to taste
Finely chopped red onions	30g
Oil	2-3 tbspn
Salt and Pepper	1 tspn
Crushed Chili	1 tspn
Spring roll sheet	as required
Curry leaves	a few
Lime	1

### Method :



Clean and finely flake the Captain Canned fish well. Add oil & ginger garlic , onions and curry leaves to a pan and temper until golden. To this add the crushed chilies and the flaked canned fish When cooked remove off flame and add lime juice .

Clean the prawns and add salt and pepper and let it marinate well before deep frying in oil for approximately two minutes.

Now place the spring roll sheets and spread the mixture of Captain Canned fish and place the fried prawns in center and roll it well and deep fry in the oil.