

EGG ROLL CHICKEN CAESAR

YIELD:
1 PORTION



INGREDIENTS

- 1 **Minh®** 3 oz. Chicken Egg Roll
- 2 cups Lemon Marinated Kale
- ¼ cup Red Onion, julienned
- 2 Tbsp. Caesar Dressing, prepared
- ¼ cup Parmesan, fresh, shaved
- 1 tsp. Capers, prepared
- 1 tsp. Flat-Leaf Parsley, chopped

DIRECTIONS

1. Fry the egg roll per manufacturer instructions, then slice it into six even slices.
2. In a small bowl, toss the marinated kale and red onion in the Caesar dressing, then plate into a medium salad bowl.
3. Top the dressed kale with the egg roll slices, shaved Parmesan, capers and chopped parsley.

CHICKEN FRIED RICE

YIELD:
ABOUT 8 PORTIONS



INGREDIENTS

3 lbs. (one bag)	Minh® Fried Rice (thawed)
¼ cup	Canola Oil
4 oz.	Mushrooms, fresh, sliced
4	Eggs, fresh, whole
1 lb.	Chicken, fully cooked, diced
4 oz.	Bean Sprouts, fresh (optional)
8	Minh® 3 oz. Chicken Egg Rolls

DIRECTIONS

- 1. Heat** oil in a large wok or fry pan until it simmers.
- 2. Add** mushrooms and cook until tender.
- 3. Add** eggs and scramble with mushrooms; cook until eggs are soft scrambled.
- 4. Stir in** chicken, fried rice and bean sprouts; cook until thoroughly heated.
- 5. Serve** with **Minh®** chicken egg roll.

POTSTICKER SOUP

YIELD
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1 PORTION



INGREDIENTS

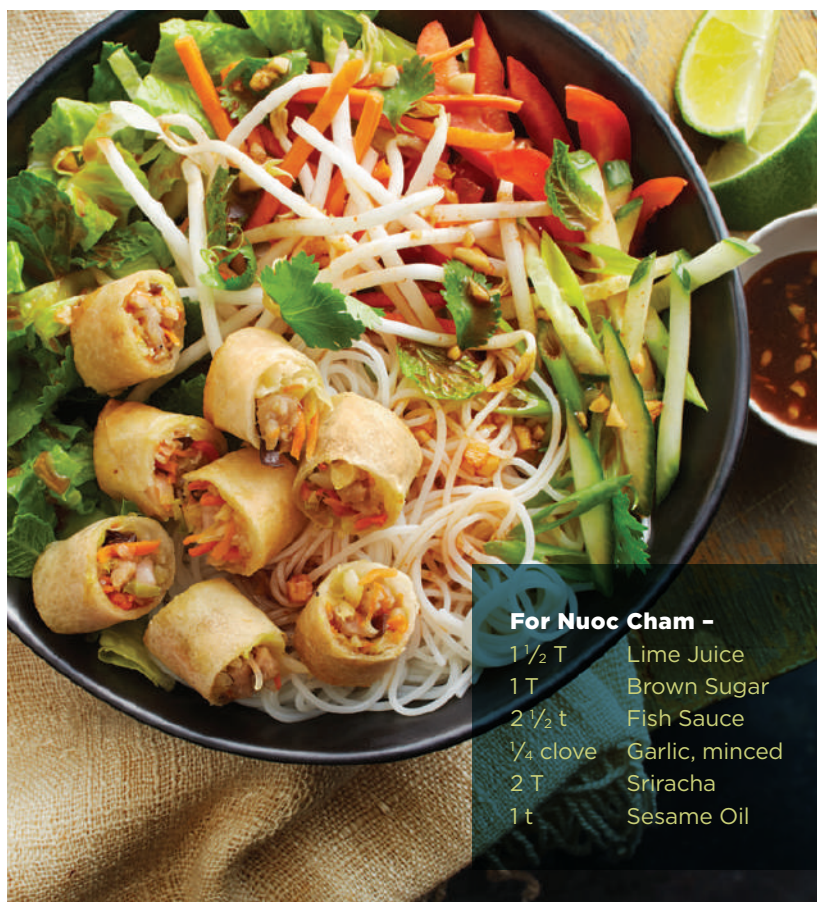
3	Minh® Pork (69156) Potstickers
12 oz.	Chicken Stock, low sodium
2 tsp	Soy Sauce
2 ½ oz.	Bok Choy Cabbage, leaves chopped and stems thinly sliced
2 Tbsp	Carrots, peeled and shredded
¼ cup	Dry Sherry or Chinese Cooking Wine
1 tsp	Ginger, fresh and grated
½ tsp	Sesame Oil, toasted

DIRECTIONS

1. Bring chicken stock and 2 tsp of soy sauce to a boil in large saucepan.
2. Reduce heat. Add potstickers, bok choy, carrots and gently simmer for 6 minutes, then remove with slotted spoon and set aside.
3. Stir in sherry and ginger, then simmer 1 minute.
4. Pour soup into a bowl.

NOODLE SALAD WITH SPRING ROLLS

YIELD
—
1 PORTION



For Nuoc Cham -

1 1/2 T Lime Juice
1 T Brown Sugar
2 1/2 t Fish Sauce
1/4 clove Garlic, minced
2 T Sriracha
1 t Sesame Oil

INGREDIENTS

For Salad:

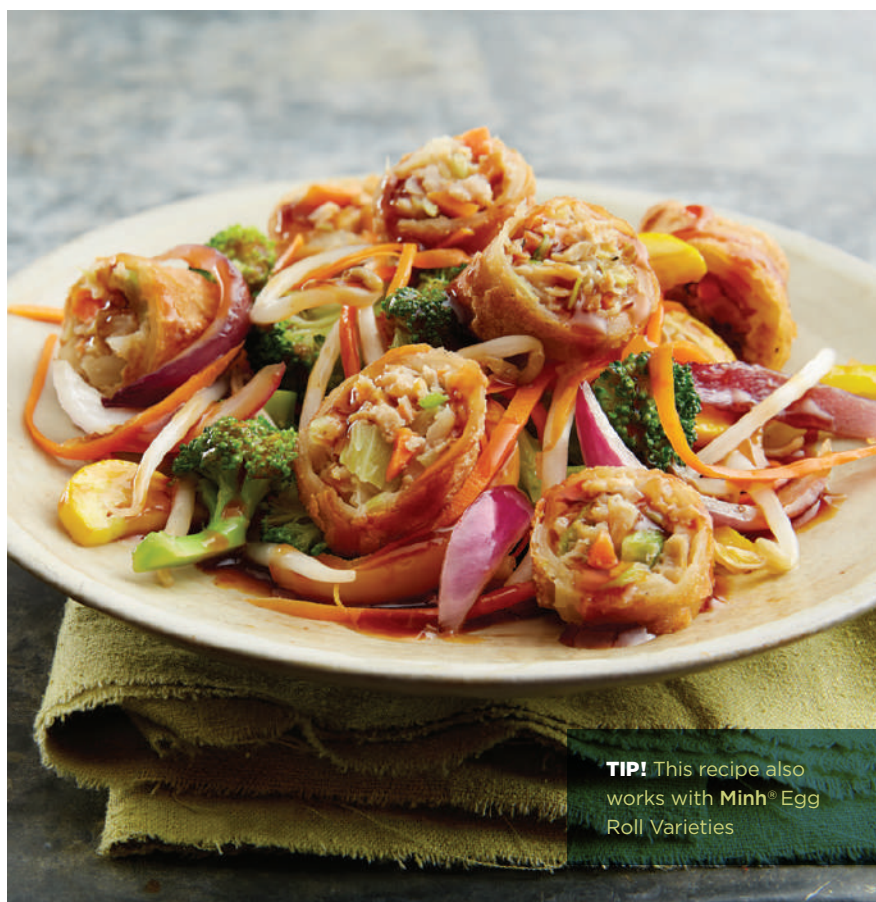
3 Minh® Vegetable Spring Rolls
2 Tbsp Red Bell Pepper, seeded, julienned
2 Tbsp English Cucumber, seeded, julienned
2 Tbsp Carrots, peeled and julienned
1 1/2 oz. Bean Sprouts
1 Tbsp Green Onions, sliced
1 1/2 oz. Nuoc Cham sauce, see recipe at left
1 1/2 oz. Rice Sticks (aka rice vermicelli)
1/3 cup Iceberg Lettuce, shredded
1 Limes, cut into wedges
4 Thai Basil leaves
4 Mint Leaves

DIRECTIONS

1. Preheat fryer to 350°F.
2. Bring 6 cups of water to boil.
3. Cut vegetables and set aside.
4. Combine Nuoc Cham ingredients and whisk together until sugar is dissolved, set aside.
5. Once the water is boiling, pour it over rice noodles in a large bowl.
6. Cover bowl and let steep for five minutes, or until the noodles are tender. Drain thoroughly.
7. Fry the spring rolls according to package instructions. Remove and place on paper towels to drain and cool 2 minutes.
8. Place lettuce into bowl, top with noodles, garnish with vegetables and then top with Nuoc Cham and lime segments.
9. Once cool enough to handle, cut each spring roll into 3 pieces.
10. Arrange 9 spring roll pieces around the noodles on the salad bowl.
11. Pour Nuoc Cham over entire salad, top with fresh basil and mint, and serve.

TERIYAKI EGG ROLL STIR-FRY

YIELD
—
1 PORTION



TIP! This recipe also works with Minh® Egg Roll Varieties

INGREDIENTS

- | | |
|---------|--------------------------------------------------|
| 1 | Minh® 3 oz. Chicken Egg Roll |
| ½ cup | Minh™ Less Sodium Teriyaki Sauce |
| 2 Tbsp | Peanut Oil |
| 1 Tbsp | Sesame Oil |
| ¼ cup | Yellow Bell Pepper, cored, seeded, and julienned |
| ½ cup | Red Onion, thinly sliced |
| ¼ cup | Yellow Squash, half-moon sliced |
| ¼ cup | Broccoli Florets, small |
| ¼ cup | Carrots, peeled and shredded |
| 8 oz | Tofu, firm, cut into large chunks |
| 1 clove | Garlic, minced |
| ¼ cup | Bean Sprouts |
| ¼ tsp | Black pepper, freshly ground |
| ¼ tsp | Kosher Salt |

DIRECTIONS

1. Preheat fryer to 350°F.
2. Fry egg roll for 8 minutes. When cool enough to handle, cut egg roll into 5-6 pieces.
3. In a wok or large skillet, heat peanut and sesame oils over high heat until almost smoking.
4. Add the pepper and onion while stirring constantly.
5. While continuing to stir, add successively the squash, broccoli, carrots, tofu, garlic, and teriyaki sauce.
6. Cook, stirring constantly for 2 minutes.
7. Add the sprouts, black pepper, and salt and cook, stirring, until crisp-tender, about 2 minutes more. Gently mix in the cut egg rolls and serve immediately.

TWICE STUFFED EGG ROLLS

YIELD
—
1 PORTION



INGREDIENTS

1 Minh® 3 oz Egg Roll – any variety

Minh® Dipping Sauces:

Sweet & Sour, Teriyaki, Kung Pao, Orange, Szechwan

Your favorite toppings such as:

Diced or Pulled Chicken, Pork, or Beef

Roasted Diced Vegetables:

Mushrooms, Asparagus, Zucchini, Corn

Black or Green Olives, diced

Green Onions, minced

Caramelized Onions

Bell Peppers, roasted, seeded, diced

Bacon, fully cooked, diced

Shredded Cheeses: Cheddar, Parmesan, Swiss,

Mozzarella, Gouda

DIRECTIONS

1. Preheat fryer to 350°F.
2. Fry egg rolls according to package instructions. Once cool enough to handle, split egg rolls horizontally like a hot dog bun, making sure not to cut all the way through the egg roll.
3. Spoon in prepared filling, top with shredded cheese and bake at 350°F until cheese is melted. (about 2-3 minutes)
4. Serve with your favorite **Minh™** Less Sodium Sauce.