

Tuna Egg Rolls

2 Tbsp olive oil
¼ cup minced onion
1 clove garlic, minced
½ cup chopped celery
½ head cabbage, shredded
1 bag (1 lb) chopped Chinese vegetables
½ cup sliced fresh mushrooms
1 Tbsp soy sauce
2 cans Oregon Albacore Tuna
2 pkg. spring roll wrappers
1 egg, beaten

Heat the oil and sauté the onion and garlic. Stir-fry all the vegetables until tender-crisp. Let them cool and stir in the albacore and soy sauce to taste. Thaw the wrappers, if they have been frozen. Place about 1/3 cup of the filling in the middle. Turn the wrapper with one point at the top. Starting at the bottom point, roll the wrapper, tucking the point under the filling and folding in the sides. Brush the edges with beaten egg before tucking them in to seal. Roll the egg roll into a neat package. Heat about ½ inch of oil and fry or deep-fry the egg rolls, about 3-4 minutes on each side. Wonton wrappers may be used instead of spring roll wrappers.