

Spring Rolls

Chinese · Appetizer · Hard · 55 min total · Serves 8

Crispy golden Chinese spring rolls filled with shredded vegetables and pork.

Ingredients

- 20 spring roll wrappers
- 8 oz ground pork
- 2 cups shredded cabbage
- 1 carrots (julienned)
- 1 cup bean sprouts
- 2 tbsp soy sauce
- 2 cloves garlic (minced)
- 2 tbsp cornstarch paste (for sealing)
- 4 cups vegetable oil (for frying)
- 0.5 cup sweet chili sauce (for dipping)

Method

1. Stir-fry pork with garlic. Add cabbage, carrots, sprouts, soy sauce. Cook until wilted. Cool.
2. Place wrapper corner toward you. Spoon 2 tbsp near bottom. Fold corner over, fold sides, roll tight. Seal with paste.
3. Fry at 350F 3-4 min until golden. Drain.
4. Serve hot with sweet chili sauce.

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