

# CHINESE STYLE SPRING ROLLS



## Ingredients:

12	Ounces	Cooked Pork, shredded (about 2 cups)
1	Small	Lime, juiced & zested
2	Tablespoons	Fresh Ginger, chopped (about 2 thumb-sized pieces)
1	Teaspoon	Fish Sauce
3	Tablespoons	Rice Wine
1	Tablespoon	Sesame Oil
1	Clove	Garlic, minced
2	Medium	Carrots, julienne (about ¾ cup)
1½	Cups	Bean Sprouts
1	Small	Napa Cabbage, shredded (about 2 cups)
2	Tablespoons	Rice Wine
2	Tablespoons	Soy Sauce
1	Teaspoon	Sugar
		Spring Roll Wrappers

## Directions:

1. Crush the ginger with a mortar & pestle to form a paste. Mix with the pork, fish sauce, lime juice, and rice wine. Set aside. Heat the sesame oil and stir fry the carrots for about one minute. Add the minced garlic, ginger, bean sprouts and lime zest & fry for about 30 seconds.
2. Add remaining ingredients (except spring roll wraps) and stir fry until the cabbage is wilted, and has given up all its moisture. Remove from heat and stir in the pork mixture. Set aside to cool. Now is the perfect time to make your dipping sauce!
3. Place about 2 tablespoons of the mixture 2 inches from the bottom of the spring roll wrapper. Fold the bottom of the wrapper over the mixture and roll tightly. Fold in the sides (burrito style) then then continue rolling it into a cigar shape. Brush a little water on the top and roll to seal tightly.
4. Cook as follows:

In an air fryer:	preheat to 390° and air fry for 8 – 10 minutes
In the oven:	preheat to 425° and bake for 10 – 12 minutes
In a deep fryer:	preheat to 350° and fry for 3 – 4 minutes
5. Serve with dipping sauce, if desired.