

## Pork Spring Rolls

Recipe #232470 - . <http://www.recipezaar.com>

To make this easy, chop all ingredients in a food processor.  
by Sarah!

20 spring rolls



1 hour 30 min prep

500 gm (1 lb) pork mince  
1 ½ Cups Chinese cabbage, finely shredded  
225 gm (8 oz) water chestnuts, drained and finely chopped  
1 onion, finely chopped  
¼ Cup fresh coriander, chopped (cilantro)  
½ tsp Sambal Oelek  
2 garlic cloves, crushed  
1 tsp fresh ginger, grated  
20 (12 ½)cm spring roll wrappers (thawed)  
deep frying oil

1. Mix together, in a large bowl, pork mince, cabbage, onion, coriander, Sambal Oelek, garlic and ginger.
2. Using one spring roll sheet at a time, place approximately 2 tablespoons of mix just in from one corner.
3. Brush edges with water, fold over corner near mix, then 2 outside corners. Roll up fairly tightly to enclose filling.
4. Repeat with the rest of the spring roll sheets.
5. Heat oil in wok or deep fryer. (It will be hot enough when a cube of bread sizzles when added.)
6. Deep-fry spring rolls 4 or 5 at a time for 5-8 minutes or until lightly golden.
7. Remove with slotted spoon and drain on paper towel.
8. Serve immediately with your choice of dipping sauce.