

## Spring Rolls

꜠ Simple spring rolls꜠

### Ingredients:

- Spring Roll Pastry Sheets
  - Available at Coles
- ½ Tablespoon Oil
- 1 Teaspoon Sesame Oil
- 1 Cup of shredded Cabbage
- 1 Carrot, shredded
- 5 Spring Onions, Chopped
- 2 Crushed Garlic Cloves
- 1 Teaspoon Crushed Ginger
- 1 rasher of bacon, diced (short cut is healthier)
- 500g Pork

### Optional with mix:

- Vermicelli rice noodles, chopped.
- Coriander
- Diced/Crushed peanuts

### Method:

- Heat Oils on low in a large fry high sided fry pan or wok.
- Add in Shredded Cabbage, Shredded Carrot, Chopped Spring Onions. Mix through thoroughly.
- Create a well in the middle.
- Add Garlic, Ginger, Bacon, and Pork.
- Cook and stir Pork to brown, then mix through the vegetables.
- Allow mixture to cool.
- Spoon mixture into pastry sheet. Fold Diagonal corners on 2 sides into the middle. Then roll the sheet from one of the remaining corners, creating a tasty parcel.
- Continue until mixture is used.
- Place on flat lined oven tray, and baste each roll with sesame oil.
- Cook in pre-heated oven at 200 deg C for 12-14 mins.
- Serve with a side of soy Sauce or Sweet Chilli Sauce.

**Previous recipes:** Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies, Chinese Beef Ribs, Tuna Mornay, Fudge Top Pudding, Chicken and Mushroom Pasta, Quiche. If you've missed any, let me know and I can get you a new copy.

*Thinking real estate, buying or selling. Call me anytime.*



**Brad Shipway**

**0409 652 271**

**07 3862 8666**

**brad.shipway@harcourts.com.au**

**www.bradshipway.com**

