

# Oriental Pork Spring Rolls



HYP0050212SD

**Food in a**  
**minute**

Another great recipe idea from

**Wattie's**

**Makes:** 8 large    **Prep time:** 20 minutes    **Cook time:** 30 minutes

2 tsp	sesame oil
150g	pork mince
2	spring onions, chopped
½ - 1 Tbsp	fresh minced ginger
1 clove	garlic, crushed
2 Tbsp	<b>Sinsin Dark Soya Sauce</b>
1 Tbsp	<b>Sinsin Sweet Thai Chilli Sauce</b>
3 cups	finely chopped green cabbage
1 small	carrot, grated
1 Tbsp	cornflour
1 cup	mung bean sprouts
8	spring roll wrappers

### Chilli Dipping Sauce

¼ cup	<b>Sinsin Sweet Thai Chilli Sauce</b>
	juice of ½ lime
½ Tbsp	chopped fresh coriander

1. Heat the sesame oil in a frying pan. Add the pork mince and spring onions. Quickly stir-fry until the pork colours. Add the ginger and garlic and continue cooking for a further 2 minutes.
2. Add **Sinsin Dark Soya Sauce**, **Sinsin Sweet Thai Chilli Sauce**, cabbage and carrot. Continue cooking until the vegetables soften.
3. Mix cornflour with 2 tablespoons of cold water and stir into the pork and vegetables with the mung bean sprouts. Remove from heat, season to taste and set aside to cool.
4. Preheat oven to 200°C fan bake or 220°C conventional. Line a baking tray with baking paper.
5. Take 1 spring roll wrapper. Place one eighth of the filling in the corner. Fold in the sides to encase the filling and roll up tightly, sealing the end with a little cold water. Place seam side down on the baking tray. Repeat with the remaining wrappers and filling.
6. Brush liberally with oil and bake for 15-20 minutes or until golden and crispy, turning once during cooking.

**Chilli Dipping Sauce:** Mix ingredients together and refrigerate until ready to serve.

