

## **Crispy Spring Rolls (per pair)**

15 mL	vegetable oil
1/6	Chinese cabbage, finely chopped
125 ml	carrots, julienned (into thin sticks)
125 mL	ground pork
125 mL	Thai noodles
2	green onions, chopped
5 ml	garlic paste, ginger paste
30 ml	hoisin sauce, chili sauce
5 ml	salt
2 ml	pepper
5 ml	brown sugar
10 ml	cornstarch + 15 ml water
12	spring roll wrappers

### **Method:**

1. Finely slice the Chinese cabbage, red pepper and julienne the carrots. Slice the green onions. **HEAT UP YOUR OIL FOR DEEP FRYING.** Soak the Thai noodles in hot water for a few mins to soften. Drain and chop.
2. Heat the vegetable oil in the fry pan and stir fry the ground pork for a few mins. Then add the soy sauce, garlic paste, brown sugar, salt, pepper and the green onions. Fry till pork is fully cooked.
3. Add the grated carrot and chopped noodles and saute one more minute. Remove from the heat and mix in the shredded cabbage, hoisin sauce and chili sauce. Mix till well combined. Take off the heat and transfer to a white dinner plate.
3. In a small custard cup stir together the 10 mL cornstarch and water to moisten the edges of the spring roll wrappers. For each spring roll moisten all the edges with the cornstarch mixture, then put down some Thai noodles and a 12th of the filling on top, at an angle on the wrapper.
4. Fold the closest pointed edge over the filling and then fold the sides in and finish rolling to the end. **Roll very tightly.** Use the cornstarch paste to seal the edge. Cook about 4 at a time only for 1-2 mins each or until golden brown and then remove from oil with a slotted spoon. Place on a paper towel to absorb the oil. Serve with sweet chili sauce.