**Pork Spring Rolls**

**Filling:**

2# pork meat

½ onion, minced

½ carrot, minced

2 cloves garlic

1 oz. ginger

2 scallions, sliced thinly

3-4 leaves napa cabbage, sliced thinly

1 Tbsp. rice vinegar

1 tsp. sesame oil

2 Tbsp. soy sauce

1 Tbsp. Sambal

1 egg

Salt and pepper to taste

**Ingredients:**

1 pkg. Spring roll wraps

1 egg

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Grind the pork, garlic, and ginger together.

**Day 2:**

1. Mix all ingredients, except egg, of the filling together in a large bowl.
2. Whisk the 1 egg in a small bowl.
3. Lay one wrapper out, have chef show you how to fill and roll them.
4. Roll until you are out of filling.

**Day 3:**

1. Fry the spring rolls until they are GBD and crispy.