



Pork Spring Rolls

Ingredients

- 80 g Rice Noodles
- 300 g Pork, Mince, Raw
- 1 pkt Maggi Chinese Five Spice Stir Fry
- 1 tbsp Vegetable Oil
- 150 g Wombok (Chinese cabbage) shredded
- 1 Carrot, grated
- 120 g Pastry, Unfilled, Spring Roll
- 2 g Spray Oil
- 0.33 cup Sweet Chilli Sauce
- 1 tbsp Lime Juice

Instruction

1. Preheat oven to 200°C/ 180°C fan forced. Grease and line a baking tray with non-stick baking paper. Soak vermicelli noodles as per direction on pack, drain well and set aside.
2. Combine mince, soy sauce, and infusion paste sachet of MAGGI Chinese Five Spice in a bowl. Reserve finishing sauce sachet for dipping sauce.
3. Heat a medium frying pan over high heat. Heat oil, add mince mixture. Stir-fry for 3 minutes or until browned. Add cabbage and carrot. Stir-fry for 2 minutes or until softened. Add cooked, drained, vermicelli noodles; transfer mixture to a bowl. Set aside to cool.
4. Place 1 piece of pastry on a flat surface with 1 corner pointing towards you. Brush edges with water (keep remaining wrappers covered with a damp tea towel). Leaving 4cm in from the corner, spoon 2 tablespoons amount of mince mixture across the wrapper. Fold corner over filling then roll up, folding edges in to enclose filling. Place on prepared tray. Repeat with remaining pastry and mince mixture.
5. Spray spring rolls with oil. Bake for 10 minutes. Turn. Spray with oil. Bake for 15 minutes or until lightly golden. Serve with combined Maggi Chinese Five Spice finishing sauce, sweet chilli sauce and lime juice.

Nutrition

Carbohydrates	19.58 g
Energy	154.99 kcal
Fats	5.6 g
Protein	6.41 g

🕒 45 Minutes

⊕ 12 portions