



## Crispy Spring Rolls

### Ingredients

- 1 lb ground pork
- 1 tablespoon [Fustini's Sesame oil](#)
- 1 garlic clove, minced
- 1/2 cup carrots, julienne
- 1/4 cup water chestnuts, diced
- 2 cups cabbage, shredded
- 2 teaspoons [Fustini's Ginger and Honey balsamic](#)
- 1 teaspoon soy sauce
- spring roll wrappers
- hot water
- cooking spray
- 2 tablespoons green onion, sliced for garnish

# Directions

## Step 1.

Preheat your air fryer to 390 degrees. In a large skillet on medium-high heat, add pork and cook until done. Remove pork from pan onto a paper towel to absorb any extra grease. Wipeout the pan if there is a lot of remaining greases. (a little is good for flavor). Return pan to medium-high heat and add Sesame oil along with the garlic and sauté 1 minute. Add carrots and water chestnuts and continue cooking until softened, but not mushy. Remove from heat and add balsamic and soy sauce to the pan, use a wooden spoon to incorporate bits from the bottom of the pan into the mixture.

## Step 2.

Take one spring roll wrapper and dip it in a shallow bowl with hot water. Continue dipping and turning until the entire wrapper is softened. Place on a flat surface and in the bottom half of the wrapper place 2 tablespoons of shredded cabbage, 2 tablespoons of pork and 1 tablespoon of vegetable mixture. Fold the bottom up over the filling until it meets the upper half of the wrapper at about midpoint. Fold in the two sides over the filling then roll tightly through the rest of the wrapper. Continue until all filling ingredients are used up.

## Step 3.

For the crispiest results, spray the air fryer with cooking spray. Working in batches, spray spring rolls with cooking spray and then lay in the basket, spraying the top side of rolls. Cook for 5 minutes and then turning over to cook the other side for 5 minutes until browned. Remove from the fryer and serve with your favorite sauce.