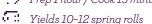




## Air Fried Spring Rolls with Sweet Chili Dipping Sauce



Prep 1 hour / Cook 15 minutes





the Smart Oven Air Fryer Pro

2 tablespoons grapeseed oil, divided

½ pound (225g) ground pork

1 clove garlic, minced

1-inch (2cm) piece ginger, grated

2 cups shredded green cabbage (about 4 ounces/115g)

½ cup shredded carrot (1 medium)

1 green onion, thinly sliced

1 tablespoon soy sauce

1 tablespoon oyster sauce

## To make spring rolls

12 spring roll wrappers (cover with slightly damp towel to keep from drying out)

2 tablespoons water

1 tablespoon cornstarch

Grapeseed oil for brushing rolls

## Sweet chili dipping sauce

½ cup sweet chili sauce

2 teaspoons lime juice

2 teaspoons grated fresh ginger

1 teaspoon soy sauce

## Method

- 1. Heat 1 tablespoon grapeseed oil in a large sauté pan over high heat. Add ground pork and cook until browned, stirring frequently to break up chunks. Transfer browned pork to a bowl and reserve.
- 2. Wipe the pan clean, add remaining grapeseed oil and reduce heat to medium. Add the garlic and ginger and cook for 30 seconds.
- 3. Add the carrots, cabbage and green onion. Cook, stirring frequently, until vegetables have softened, 3-5 minutes.
- 4. Add the browned pork back into the pan. Add the soy sauce and oyster sauce and stir well. Spread the mixture out on a baking pan and refrigerate until completely cool.
- 5. Whisk together water and cornstarch in a small bowl to make a slurry.
- 6. Place one spring roll wrapper on a clean cutting board so that one corner points towards you like a diamond. Keep remaining spring rolls covered until ready to use. Spread 3 tablespoons filling horizontally across the wrapper, just below the halfway line. Fold up

- the bottom corner tightly over the filling. Fold over the two side corners, forming a tight, neat packet. Spread a small amount of cornstarch slurry along the top edge of the wrapper (this is the glue that holds the spring roll together) and tightly roll up the spring roll.
- 7. Place rolled spring roll on a baking pan or plate and keep covered with plastic wrap while making remaining spring rolls.
- 8. Select AIRFRY/450°F (230°C)/SUPER CONVECTION/15 minutes and press START to preheat oven.
- 9. Lightly brush the outsides of the spring rolls with grapeseed oil and place in a single layer on the airfry rack.
- 10. Cook in rack position 4 until golden and crisp, about 15 minutes. While spring rolls cook, make dipping sauce. Combine all ingredients in a small bowl and stir well.
- 11. Serve immediately with dipping sauce.