



*Air Fried Spring Rolls with Sweet Chili Dipping Sauce*



the Smart Oven® Air Fryer Pro

**Breville**

# Air Fried Spring Rolls with Sweet Chili Dipping Sauce



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 Prep 1 hour / Cook 15 minutes

 Yields 10-12 spring rolls

*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.