**ASIAN PORK ROLLS**

**WITH WATER CHESTNUTS**

Makes 18 rolls. The rolls can be made ahead and frozen up to the point of brushing with egg wash and topping with sesame seeds. Add egg wash and sesame seeds and bake rolls as directed.

**INGREDIENTS:**

**HEAT:**

1. 1 Tsp. toasted sesame oil
2. 1 lb. ground pork
3. 2 Tbs. each minced fresh garlic and ginger

**STIR IN:**

1. 2 Tbs. low-sodium soy sauce
2. 1 Tsp. Sriracha sauce
3. 1 can sliced water chestnuts (8oz), drained and chopped
4. ½ cup minced scallions
5. ¼ cup minced fresh cilantro
6. 2 eggs, beaten

**CUT:**

1. 1 box frozen puff pastry (17.3 oz.)
2. 1 egg + 1 Tsp. water
3. Toasted sesame seeds
4. Prepared Chinese-style mustard

**DIRECTIONS:**

Heat oil in a large skillet over medium. Add pork, garlic, and ginger. Cook pork until browned and cooked through, crushing with a potato masher until fine; drain drippings and return pork mixture to the skillet.

Stir in soy sauce and Sriracha and heat over medium-low, 1-2 minutes. Add water chestnuts, scallions, and cilantro; when cool, stir in beaten eggs.

Preheat oven to 425 degrees F. Line baking sheets with parchment paper. Cut pastry sheets on a lightly floured work surface into thirds. Using a rolling pin, roll each third to 5-6 inches wide. Spread ½ cup pork mixture down center of each cut pastry sheet. Whisk together 1 egg and water. Brush edges of pastry with egg wash. Roll up and cut each into thirds; transfer to prepared baking sheets, seam side down. Brush tops of rolls with egg wash and sprinkle with sesame seeds. Bake rolls until light brown, 18-22 minutes. Serve rolls with Chinese mustard.

(\*) Cut pastry sheets into thirds along the fold lines. Use a rolling pin to widen them so they hold the filling.

(\*) Brush egg wash along the sides of the pastry sheets so the rolls stay secure through baking.