

## Pork-Taro Spring Roll

			Makes About 50 small egg rolls.
1	1 lb 1 lb	Taro Carrot	Shred carrots and taro.
2	1 large	Egg	Separate and set whites aside.
3	1 lb 1 tbsp 1 tbsp	Ground Pork Salt Ground Black Pepper	Combine with vegetables and egg yolk in large bowl.
4	50	TYJ Spring Roll Pastries	Roll spring rolls and deep-fry in batches at 350 – 375°F until golden brown. Use a food thermometer to confirm that internals are 165° F.

Nutrition Facts	
Servings 50.0	
Amount Per Serving	
<b>calories</b> 98	
% Daily Value *	
<b>Total Fat</b> 7 g	<b>11 %</b>
Saturated Fat 1 g	<b>6 %</b>
Monounsaturated Fat 3 g	
Polyunsaturated Fat 1 g	
Trans Fat 0 g	
<b>Cholesterol</b> 11 mg	<b>4 %</b>
<b>Sodium</b> 227 mg	<b>9 %</b>
<b>Potassium</b> 85 mg	<b>2 %</b>
<b>Total Carbohydrate</b> 6 g	<b>2 %</b>
<b>Dietary Fiber</b> 1 g	<b>3 %</b>
<b>Sugars</b> 0 g	
<b>Protein</b> 2 g	<b>3 %</b>
Vitamin A	<b>101 %</b>
Vitamin C	<b>2 %</b>
Calcium	<b>1 %</b>
Iron	<b>1 %</b>
* The Percent Daily Values are based on a 2,000 calorie diet, so your values may change depending on your calorie needs. The values here may not be 100% accurate because the recipes have not been professionally evaluated nor have they been evaluated by the U.S. FDA.	