

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	
calories 98	
% Daily Value *	
Total Fat 7 g	11 %
Saturated Fat 1 g	6 %
Monounsaturated Fat 3 g	
Polyunsaturated Fat 1 g	
Trans Fat 0 g	
Cholesterol 11 mg	4 %
Sodium 227 mg	9 %
Potassium 85 mg	2 %
Total Carbohydrate 6 g	2 %
Dietary Fiber 1 g	3 %
Sugars 0 g	
Protein 2 g	3 %
Vitamin A	101 %
Vitamin C	2 %
Calcium	1 %
Iron	1 %
* 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.	