

Pork-Taro Spring Roll

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| | | | Makes About 50 small egg rolls. |
| 1 | 1 lb | Taro | Shred carrots and taro. |
| | 1 lb | Carrot | |
| 2 | 1 large | Egg | Separate and set whites aside. |
| 3 | 1 lb | Ground Pork | Combine with vegetables and egg yolk in large bowl. |
| | 1 tbsp | Salt | |
| | 1 tbsp | Ground Black Pepper | |
| 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 | |
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| 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. | |