



Lamb Spring Rolls



INSTRUCTIONS

- Heat the vegetable oil in a pan.
- Add the lamb, garlic, ginger, and scallions.
- Cook about 5 mins or until lamb is thoroughly cooked.
- Remove from heat, drain excess liquids and let cool to room temperature.
- Add remaining ingredients.
- Prepare the wrappers in cool water until pliable.
- Add filling and roll like a burrito.
- Serve and enjoy.

SHOPPING LIST

- 12 Rice Spring Roll Wrappers
- 1 lb. Ground Lamb
- 1 clove Garlic, crushed
- 1 oz. Ginger, chopped
- 2 oz. Julienned Carrots
- 2 oz. Julienned Red Peppers
- 4 oz. Mung Bean Sprouts
- 2 Tbsp. Soy Sauce
- 1 Tbsp. Rice Vinegar
- 1/2 tsp. Sesame Oil
- 2 oz. Vegetable Oil
- 2 oz. Scallions, chopped
- 1 Tbsp. Cilantro, chopped
- 2 Tbsp. Hoisin Sauce
- 2 cups reconstituted rice noodles