

# Baked Spring Rolls

Drew Closs

Makes 1 dozen

1 cup finely shredded Napa cabbage  
¼ cup finely shredded carrot  
¼ cup Shitake Mushrooms  
¼ cup Onion, sliced  
2 green onions, thinly sliced  
2 tablespoons chopped fresh cilantro  
½ teaspoon sesame oil  
½ tablespoon oyster sauce  
2 teaspoons grated fresh ginger root  
1 ½ teaspoons minced garlic  
1 teaspoon Chile sauce  
1 tablespoon cornstarch  
1 tablespoon water  
1 (16 ounce) package spring roll wrappers  
4 teaspoons vegetable oil  
Optional:  
½ pound ground pork

## Directions:

Preheat oven to 425 degrees.

In a medium bowl, mix together cabbage, carrot, green onions, cilantro, sesame oil, oyster sauce, ginger, garlic and Chile sauce.

Mix cornstarch and water in a small bowl. Place approximately 1 tablespoon of the pork mixture in the center of spring roll wrappers. Roll wrappers around the mixture, folding edges inward to close.

Moisten fingers in the cornstarch and water mixture, and brush wrapper seams to seal. Arrange spring rolls in a single layer on a medium baking sheet. Brush with vegetable oil.

Bake in the preheated oven 20 minutes, until hot and lightly browned. For crispier spring rolls, turn after 10 minutes.