

Spring Rolls

**FOOD SERVICE
RECIPE CARD**

INGREDIENTS	QUANTITIES		COST	
	Amount of Servings	10 portions	unit	Total
carrots, shredded		1 cup		
bean sprouts		1 cup		
napa cabbage, shredded		2 cups		
green cabbage, shredded		2 cups		
kolby beef, cooked, shredded Keep below 40 till needed	CCP	10 oz.		
Onion, cut small dice		1 cup		
Celery, cut small dice		1 cup		
Jicama, rinsed, peeled, cut small strips		1 cup		
Snow peas, rinsed, deveined, cut in thin strips		2 cups		
Garlic, peeled, chopped		2 t.		
Mint, destemmed, cut in thin strips		1 T.		
Cottonseed oil		½ cup		
Fish sauce		1 t.		
Salt and pepper		1 t. each		
rice wrappers, med size		10 each		

Total Cost _____

Per _____

Sanitation Instructions: Wash, rinse, and sanitize all equipment and utensils before and after use. Wash hands before handling food, after handling raw foods, and after any interruption that may contaminate hands. Return all ingredients to refrigerated storage if preparation is interrupted. Verify and record final cooking and hot-holding temperatures using a clean and sanitized thermometer.
CCP - Critical Control Point

METHOD:

- 1) Saute all ingredients until beef is cooked and vegetable are cooked through but still firm. Chill to below 40 before rolling.
- 2) Soak lumpia wrappers in warm water till soft. Place on cutting boards.
- 3) Place ½ cup mixture in center of wrapper.
- 4) Fold edges and finish rolling like a burrito. Place seam down.
- 5) Keep spring rolls cold before serving.

Keep product below 40 before service. Discard any remaining product after serving for more than 2 hours.