



19 Apr 24

Estimadas Familias,

Xin Chao! We completed our unit about Vietnam and have started our unit about Cuba. For Vietnam, your student has learned about the location and surrounding countries, traditions, history, animals, housing, foods, medicine, land features, transportation and natural resources. Students should have brought home a book that they made about Vietnam. I have been on a cart all year until now. I have a classroom until the end of the year, but will be back on a cart next year. Having said that, I won't be able to cook this recipe in class because we don't have an oven. However, we will be able to cook the recipe for Cuba, which I will send in a few weeks.

I wanted to send this recipe if you would like to try making these at home.

Spring Rolls

Ingredients:

½ lb ground pork	1 cup finely shredded cabbage
¼ cup finely shredded carrot	2 green onions, thinly sliced
2 tablespoons chopped fresh cilantro	½ teaspoon sesame oil
2 teaspoons grated fresh ginger root	1 ½ teaspoons minced garlic
1 teaspoon soy sauce	1 tablespoon cornstarch
1 tablespoon water	4 teaspoons olive oil
spring roll wrappers (<i>TYJ Spring Roll Pastry 8.5 inches</i>)	

Directions: Preheat oven to 425 degrees F (220 degrees C). Place pork in a medium saucepan. Cook over medium high heat until evenly brown. The pork does not need to be fully cooked. Remove from heat and drain. In a medium bowl, mix together pork, cabbage, carrot, green onions, cilantro, sesame oil, ginger, garlic and soy 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 olive oil. Bake in the preheated oven for 20 minutes, until hot and lightly browned. For crispier spring rolls, turn after 10 minutes. I will be serving these with a sweetened chili sauce - *Pantai Sweetened Chili Sauce*.

If you have any questions or concerns about the recipe, you can email me at: whillary@fhps.net. As always, you can find more information on my website: avcultura.weebly.com. Enjoy your week! Tam biệt!

Sinceramente,

Sra. Wendy Hillary