

Meat Spring Rolls with Green Salad



Prep time: 15 Minutes
Cook time: 10 minutes



Easy



Non Veg



Serves: 4



Made from tender authentic spiced minced meat and vegetables wrapped in a thin flaky pastry, Humza Meat Spring Rolls are a crowd pleaser. Serve them alongside your favourite salad & a drink and you are all set for a cozy dinner at home. We have served it over a bed of lettuce, garnished with red cabbage and red bell pepper. Feel free to get creative with your spring roll spread from our range of spring rolls. We just gave you a hint!



Featured product Meat Spring Rolls

Made from tender authentic spiced minced meat and vegetables wrapped in a thin flaky pastry. Do try these gourmet spring rolls during your next party.

Ingredients:

- 1 pack Humza Meat Spring Rolls (Frozen)
- Vegetable oil (for frying)
- ½ cup lettuce
- ½ cup red cabbage (shredded)
- 2 spring onions (chopped)
- 1 Carrot (julienne)
- 1 red bell pepper (julienne)
- 2 tbsp sesame oil (for salad dressing)
- Salt to taste
- 2 tsp black pepper
- choicest dipping Sauce

Method:

1. Defrost Humza Meat Spring Rolls.
2. Heat some oil in a wide open pan. Once the oil is hot enough, add in spring rolls.
3. Deep fry evenly in hot oil for 6-8 minutes stirring until golden brown.
4. Remove them on a tissue paper to get rid of excess oil.
5. In a large bowl, mix lettuce, red cabbage, spring onions, carrot and bell peppers.
6. Mix in your desired herbs and season it with sesame oil.
7. Serve the spring rolls with salad and your favourite sauce by its side.

Note: You may also bake spring rolls in an oven or an air fryer.