

DINNERLY



Pork Egg Rolls with Sweet Chili Dipping Sauce



30-40min



2 Servings

We think you can do anything you set your mind to. Let's start with making homemade egg rolls in about 30 minutes. We like to work smarter, not harder, so we use flour tortillas to get the job done...and it's a little bit genius. This ground pork, ginger, garlic, and cabbage filling will give you serious Chinese take-out vibes. And the end result will give you serious pro-chef vibes. We've got you covered!

WHAT WE SEND

- 1 oz fresh ginger
- 10 oz pkg ground pork
- 14 oz cabbage blend
- 3 oz Thai sweet chili sauce
- 6 (8-inch) flour tortillas ¹

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

- large nonstick skillet

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 940kcal, Fat 39g, Carbs 112g, Protein 44g



1. Sauté pork & aromatics

Peel and finely chop **half of the ginger** (save rest for own use) and **2 teaspoons garlic**.

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **pork** and a **generous pinch each of salt and pepper**; cook, stirring and breaking up into smaller pieces, until browned in spots, 3–4 minutes. Stir in **ginger and garlic**; cook, stirring, until fragrant, 1–2 minutes.



2. Add cabbage

To skillet with **pork**, add **4 cups of the cabbage blend** (save rest for own use) and **¼ cup water**; cook, stirring, until wilted and tender, 3–4 minutes. Stir in **2 teaspoons Thai sweet chili sauce**, then season to taste with **salt** and **pepper**.



3. Assemble egg rolls

Place **tortillas** on a clean work surface and evenly divide **filling** among them; spread into 4x2-inch rectangles. Fold in sides of each tortilla, then tightly roll up into a cylinder, like a burrito.



4. Pan fry egg rolls

Heat **½-inch oil** in same skillet over medium-high. Add **egg rolls**, seam-side down. Fry over medium heat, turning occasionally, until browned all over, 8–10 minutes (if seam comes apart after turning, gently press rolls together to stay closed). Transfer, seam-side down, to a paper towel-lined cutting board.



5. Serve

Cut **pork egg rolls** in half and serve with **remaining Thai sweet chili sauce** for dipping. Enjoy!



6. Air fry it!

Preheat your air fryer to 400°F. In step 4, spray egg rolls with nonstick cooking spray (or lightly drizzle with neutral oil). Working in batches if necessary, place in air fryer and fry until well browned and crisp, 5–7 minutes.