

# DINNERLY



## Pork Egg Rolls with Sweet Chili Sauce:

No chopping. No slicing. No knife required!



30-40min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these pork egg rolls? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pork and shredded cabbage, assemble the egg rolls, pan fry them, and serve with Thai sweet chili sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! 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 <sup>1,6</sup>

### WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

### TOOLS

- large nonstick skillet

### ALLERGENS

Wheat (1), Soy (6). 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.



#### 4. Pan fry egg rolls & serve

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.

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



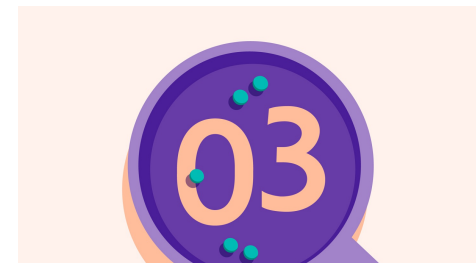
#### 2. Add cabbage

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**.



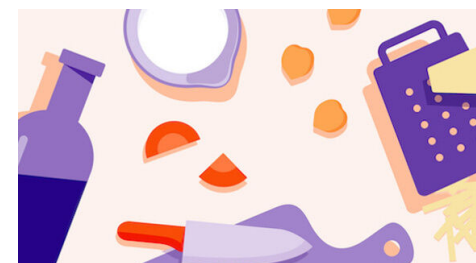
#### 5. ...

What were you expecting, more steps?



#### 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.



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!