

DINNERLY



Air-Fried Pork Egg Rolls:

Dinnerly x Instant Pot Air Fryer



30-40min



2 Servings

We heard you loud and clear, air fryer aficionados—for tasty meals with less hassle and less grease, it's the only way to go. That's why we teamed up with Instant Pot Air Fryer to bring you recipes to make with your own air fryer at home! 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 ^{1,2}

WHAT YOU NEED

- garlic
- nonstick cooking spray (or neutral oil)
- kosher salt & ground pepper

TOOLS

- large nonstick skillet
- air fryer

ALLERGENS

Soy (1), Wheat (2). 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. Prep ginger & garlic

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



2. Sauté pork & aromatics

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **ground 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 **chopped ginger and garlic**; cook, stirring, until fragrant, 1–2 minutes.



3. 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**.



4. Assemble egg rolls

Preheat air fryer to 400°F.

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.



5. Air fry egg rolls & serve

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.

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



6. No air fryer?

No problem! In step 5, 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, move rolls together so they help each other stay closed). Transfer, seam-side down, to a paper towel-lined cutting board.