

DINNERLY



Crispy Pork Egg Rolls with Cabbage & Sweet Thai Chili Sauce



20-30min



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 yeah...we use flour tortillas to get the job done and it's a little bit genius. The 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 (use half)
- garlic (use 2 large cloves)
- 1 pkg ground pork
- shredded cabbage blend (use 4 cups)
- 3 oz Thai chili sauce
- 6 (8-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper

TOOLS

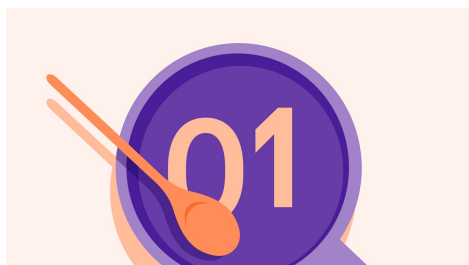
- large nonstick skillet

ALLERGENS

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

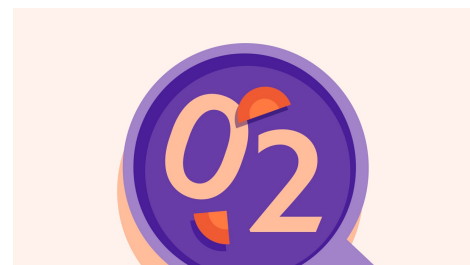
NUTRITION PER SERVING

Calories 950kcal, Fat 44g, Carbs 95g, Protein 40g



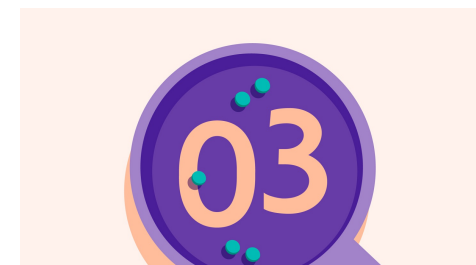
1. Prep ingredients

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 salt and pepper**; cook, stirring and breaking up meat into smaller pieces, until browned in spots, 3-4 minutes. Stir in **chopped ginger and garlic**, then cook, stirring, until fragrant, 1-2 minutes.



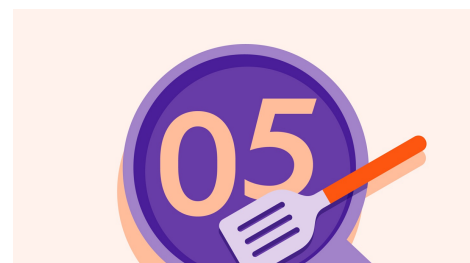
3. Add cabbage to filling

Add **4 cups of the shredded cabbage** and **¼ cup water**; cook, stirring, until cabbage is wilted and tender, 3-4 minutes. Stir in **2 teaspoons of the chili sauce** (save rest for serving), then season to taste with **salt and pepper**. Transfer filling to a bowl. Wipe out skillet.



4. Make egg rolls

Place **tortillas** on a work surface and divide filling evenly between each, mounding filling in the center; spread into 4x2-inch rectangles. Fold in sides of each tortilla, then tightly roll up into a cylinder, like a burrito. Heat **½ inch oil** in same skillet over medium-high and add **egg rolls**, seam sides-down.



5. Fry egg rolls

Fry over medium heat, turning occasionally, until browned all over, 8-10 minutes (if seam comes apart after turning, position **rolls** close enough so they help each other stay closed). Transfer, seam sides-down, to a paper towel-lined cutting board. Cut each **crispy pork egg roll** in half and serve with **remaining Thai chili sauce** for dipping. Enjoy!



6. Don't stress!

Don't fret if the tortillas rip a bit when rolling, the egg rolls will still hold together when frying. And, most importantly, they'll still be delish!