

DINNERLY



Crispy Pork Egg Rolls with Thai Sweet Chili Sauce



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 piece fresh ginger
- 10 oz pkg ground pork
- 14 oz cabbage blend
- 3 oz Thai sweet chili sauce
- 2 (10-inch) flour tortillas ^{1,2}

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

- microplane or grater
- large nonstick skillet

COOKING TIP

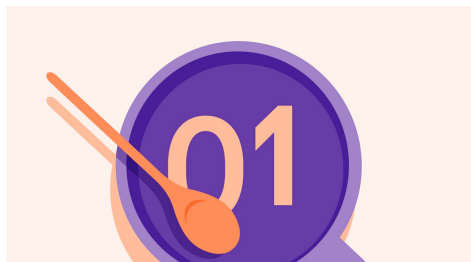
You can easily peel ginger with just a spoon! Hold the spoon near the bowl and just scrape the edge along the ginger.

ALLERGENS

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

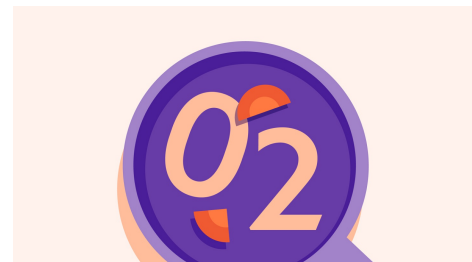
Calories 640kcal, Fat 31g, Carbs 61g, Protein 34g



1. Sauté pork & aromatics

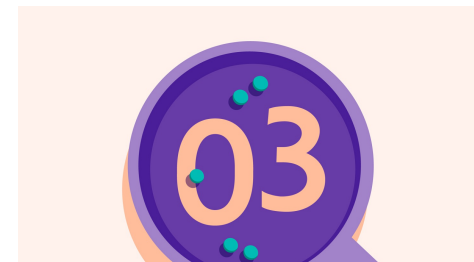
Peel and finely grate **half of the ginger** (save rest for own use) and **2 teaspoons garlic**.

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 & 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!



5. ...

What were you expecting, more steps?



6. ...

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