

DINNERLY



Pork Egg Roll Soup:

More servings? Or leftovers? You choose!



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas (use half) ¹
- garlic
- 1 bunch scallions
- 10 oz pkg ground pork
- 2 oz tamari soy sauce ⁶
- 14 oz bag cabbage blend
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- 1 large egg ³
- kosher salt & ground pepper
- neutral oil

TOOLS

- large pot
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 390kcal, Fat 21g, Carbs 20g, Proteins 20g



1. Prep meatballs

Finely chop **2 tortillas**. Finely chop **2 teaspoons garlic**. Finely chop **scallion whites and light greens**. Thinly slice **dark greens**; reserve for step 5.

In a medium bowl, stir to combine **ground pork, chopped scallions, chopped tortillas, 1 large egg, half of the chopped garlic, 2 tablespoons tamari, ¼ teaspoon salt, and a few grinds of pepper**. Shape into **16 mini meatballs**.



2. Brown meatballs

Heat **1 tablespoon oil** in a large pot over medium-high. Cook **meatballs** in batches, turning once, until browned, 3–4 minutes (meatballs won't be cooked through). Transfer to a bowl. Pour off all but **1½ tablespoons oil** from pot.



3. Sauté cabbage & cook soup

Add **cabbage** and **remaining chopped garlic** to same pot over medium-high. Cook, stirring and scraping up any browned bits from bottom of pot, until golden and wilted, 2–3 minutes.

Stir in **broth concentrate, remaining tamari, and 4 cups water**. Add **meatballs**; bring to a boil over high heat. Reduce heat to low; simmer, uncovered, until meatballs are cooked through, 5–7 minutes.



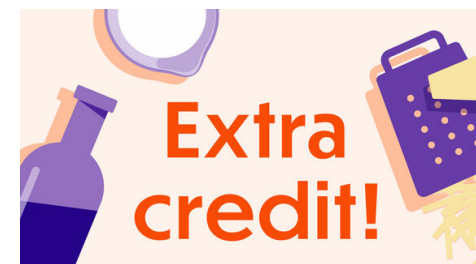
4. Fry tortilla strips

Meanwhile, halve and cut **1 remaining tortilla** into thin strips (save rest for own use). Heat **4 tablespoons oil** in a medium nonstick skillet over medium-high. Working in batches if necessary, fry **tortilla strips**, stirring, until golden and crisp, 2–3 minutes (add more oil as needed). Transfer to a paper towel-lined plate to drain and sprinkle with **a pinch of salt**.



5. Finish & serve

Season **pork egg roll soup** to taste with **salt and pepper**. Ladle into bowls and top with **tortilla strips and scallion dark greens**. Enjoy!



6. Got leftovers?

Store leftover soup and meatballs in a covered container in the fridge. Heat in a pot over medium-low until meatballs are warmed through.