

DINNERLY



Crispy Pork Egg Rolls with Cabbage & Sweet Thai Chili Sauce



30-40min



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 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
- garlic
- 10 oz pkg ground pork
- 14 oz pkg cabbage blend
- 3 oz pkt Thai chili sauce
- 6 (8-inch) flour tortillas ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 810kcal, Fat 39g, Carbs 94g, Proteins 52g



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 of 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 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 chili sauce** (save rest for serving), then season to taste with **salt and pepper**. Remove from heat.



4. Assemble egg rolls

Place **tortillas** on a work surface and evenly divide **filling** between each; spread into 4x2-inch rectangles. Fold in sides of each tortilla, then tightly roll up into a cylinder, like a burrito. Wipe out skillet.

Heat **½ inch oil** in same skillet over medium-high and add **egg rolls**, seam side-down.



5. Fry egg rolls

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.

Cut **crispy pork egg rolls** 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!