

DINNERLY



FAST

**BETTER THAN
TAKE OUT**

Veggie Egg Rolls with Homemade Duck Sauce



20-30min



2 Servings

Dinnerly will be rolling straight into the hearts (and stomachs!) of anyone who orders these easy veggie egg rolls, which are baked not fried, so you can eat them with wild abandon. Plus, you can keep the stockpile of duck sauce you've accumulated from your local take-out joint hidden away in your drawer for another use, because you're making your own for this dish! We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- 1 oz fresh ginger (use half)
- 6 oz Thai sweet chili sauce
- ½ oz tamari in fish-shaped pod ⁶
- ½ lb shredded cabbage blend
- 5 oz shelled edamame ⁶
- 4 (8-inch) flour tortillas ¹

WHAT YOU NEED

- eggs ³
- neutral oil, such as vegetable
- kosher salt & ground pepper

TOOLS

- large nonstick skillet
- rimmed baking sheet

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 760kcal, Fat 28g, Carbs 101g, Proteins 23g



1. Prep ingredients & sauce

Preheat oven to 425°F with a rack in the upper third. Peel and finely chop 2 **teaspoons garlic** and **half of the ginger**. In a small bowl, stir together **Thai chili sauce** and **tamari**.



2. Scramble eggs

In a small bowl, whisk together 2 **eggs** and a **pinch of salt**. Heat 1 **tablespoon oil** in a large nonstick skillet over medium-high. Add eggs and gently stir until soft curds form, about 1 minute. Transfer to a cutting board; set aside. Wipe out skillet and return to stovetop.



3. Make filling

In same skillet, add 1 **tablespoon oil** along with **chopped ginger and garlic**; cook, stirring, over medium-high until fragrant, 1–2 minutes. Add **cabbage** and **edamame**, then cook, stirring, until cabbage is just slightly wilted, about 1 minute. Off heat, stir in **scrambled eggs**, 2 **tablespoons of the homemade duck sauce**, ½ **teaspoon salt**, and a **few grinds pepper**.



4. Assemble egg rolls

Generously **oil** a rimmed baking sheet. Place **tortillas** on a work surface; evenly divide **filling (about ½ cup)** among each. Fold in sides of 1 tortilla, mounding the filling in the middle, then tightly roll up into a cylinder, like a burrito. Place seam-side down on baking sheet. Repeat with remaining tortillas.



5. Bake egg rolls & serve

Generously brush tops and sides of **egg rolls** with **oil**. Bake on upper oven rack, rotating baking sheet halfway through, until golden-brown and crisp, 10–15 minutes (watch closely). Halve **egg rolls**, if desired, and serve with **remaining duck sauce** on the side for dipping. Enjoy!



6. Make it meaty!

Add a small amount of cook ground pork or chicken to the filling!