

DINNERLY



Crispy Pork Egg Roll 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 ...

WHAT WE SEND

- Thai chili sauce
- fresh ginger
- ground pork
- garlic
- shredded cabbage blend

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

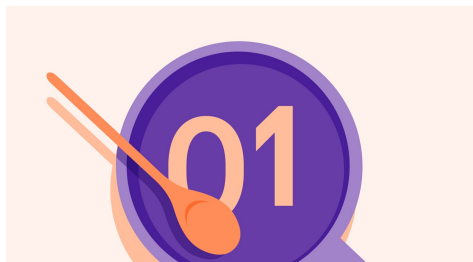
- large nonstick skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 950.0kcal, Fat 44.0g, Proteins 40.0g, Carbs 95.0g



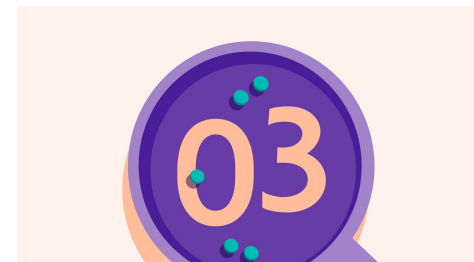
1. Prep ingredients

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**, **1 teaspoon salt**, and **½ teaspoon pepper** and cook, breaking up meat into small pieces, until browned in spots, 3-4 minutes. Stir in **ginger** and **garlic**, and cook until fragrant, 1-2 minutes.



3. Add cabbage to filling

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



4. Make egg rolls

Place **tortillas** on a work surface and divide filling evenly between them. Mound filling in the center of each tortilla then spread to 4- x 2-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 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, position **rolls** close enough so they help each other stay closed). Transfer, seam side-down, to a paper towel-lined cutting board. Cut each **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!**