

DINNERLY



Crispy Pork Egg Roll with Cabbage & Sweet Thai Chili Sauce

 20-30min  4 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

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

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

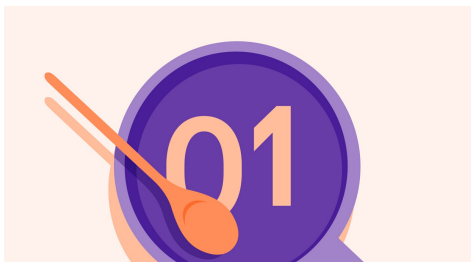
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Energy 730.0kcal, Fat 30.0g, Proteins 37.0g, Carbs 72.3g



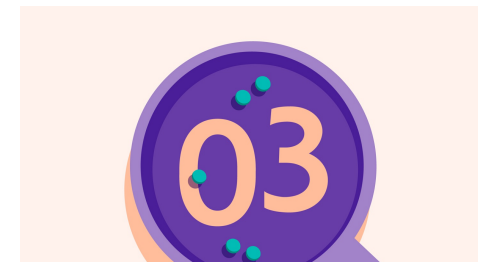
1. Prep ingredients

Peel and finely chop **ginger** and **1 Tbsp garlic**.



2. Sauté pork & aromatics

Heat **3 tablespoons oil** in a large nonstick skillet over medium-high. Add **ground pork**, **1½ teaspoons salt**, and **¾ teaspoon pepper** and cook, breaking up meat into small pieces, until browned in spots, about 3 minutes. Stir in **ginger** and **garlic** and cook until fragrant, 1-2 minutes.



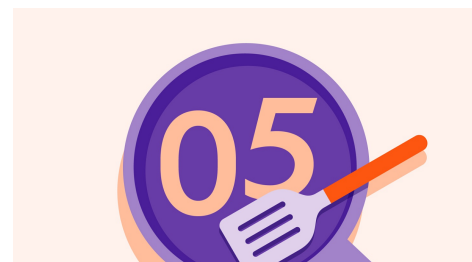
3. Add cabbage to filling

Add **shredded cabbage** and **½ cup water** and cook, stirring, until cabbage is wilted and tender, about 4 minutes. Stir in **4 teaspoons of the chili sauce** (save rest for serving), and season to taste with **salt** and **pepper**. Transfer filling to bowl. Rinse and dry skillet.



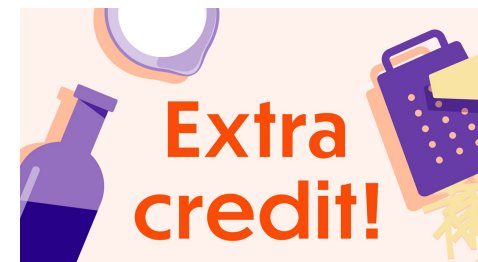
4. Make egg rolls

Place **tortillas** on a work surface and divide filling evenly between them. Spread filling 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**, in batches if necessary, seam side-down.



5. Fry egg rolls

Fry over medium heat, turning occasionally, until browned all over, 10-15 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. Repeat with any remaining **rolls**. Cut **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!**