



# DINNERLY



## Baked 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

- shredded cabbage blend
- fresh ginger
- garlic
- sweet Thai chili sauce

#### WHAT YOU NEED

- 2 large eggs
- kosher salt & ground pepper

#### TOOLS

- large skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 760.0kcal, Fat 28.0g, Proteins 22.0g, Carbs 102.0g



#### 1. Prep ingredients

Preheat oven to 425°F with top rack in 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 scramble until soft curds form, about 1 minute. Transfer to a cutting board.



#### 3. Sauté cabbage

In same skillet, heat **1 tablespoon oil**, **ginger**, and **garlic** over medium-high and cook until fragrant, 1-2 minutes. Add **cabbage** and **edamame** and cook, stirring until cabbage is just slightly wilted, about 1 minute more. Off heat, stir in **scrambled eggs**, **½ teaspoon salt**, **a few grinds pepper**, and **2 tablespoons of tamari-chili sauce**.



#### 4. Assemble egg rolls

Oil a rimmed baking sheet. Place **tortillas** on a work surface; divide filling evenly between them (about ½ cup each). Spoon filling into center of each tortilla. Fold in sides of each tortilla, then tightly roll up into a cylinder, like a burrito. Place seam-side down on the 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 sauce** on the side for dipping. Enjoy!



#### 6. Make it meaty!

Add a small amount of sautéed pork to the filling!