



# DINNERLY



## Baked Veggie Egg Rolls with Homemade Duck Sauce

 20-30min  4 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
- fresh ginger
- shredded cabbage blend
- sweet Thai chili sauce

#### WHAT YOU NEED

- 3 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 690.0kcal, Fat 21.0g, Proteins 22.0g, Carbs 100.0g



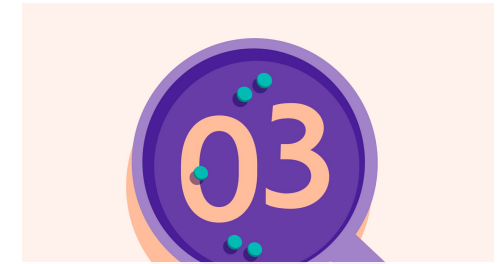
#### 1. Prep ingredients

Preheat oven to 425°F with top rack in upper third. Peel and finely chop **ginger** and **1 tablespoon garlic**. In a medium bowl, stir together **all of the Thai chili sauce and tamari**.



#### 2. Scramble eggs

In a medium bowl, whisk together **4 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, add **1 tablespoon oil, ginger** and **garlic**, and cook over medium-high until fragrant, 1-2 minutes. Add **cabbage** and **edamame** and cook, stirring until cabbage is just slightly wilted, 1-2 minutes more. Off heat, stir in **scrambled eggs, 1 teaspoon salt, a few grinds pepper**, and **¼ cup of the sauce**.



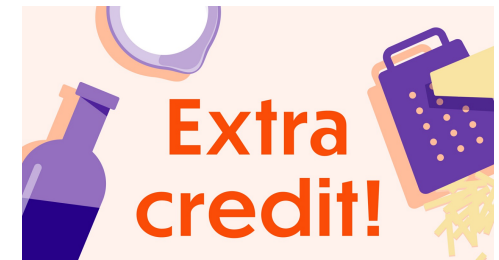
#### 4. Assemble egg rolls

**Oil** a 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!