



## recipe box

### CHINESE EGG ROLLS

#### Tools & Utensils

- Large frying pan; large mixing bowl; colander; paring knife

#### Ingredients

- 1 package egg roll wraps; 1 package fresh mushrooms, sliced; 5 cloves garlic, minced; 2 cups cabbage, slivered; ½ cup pork strips\*, diced; 1 cup bean sprouts; peanut or olive oil, as needed

#### Directions: Filling

1. Heat 2-3 tbsp. oil in large frying pan and sauté garlic.
2. Add cabbage and mushrooms and simmer until cabbage is fork tender.
3. Add pork strips and simmer for 2-3 minutes.
4. Remove from heat and drain thoroughly in colander.
5. Return mixture to frying pan, add bean sprouts and simmer until sprouts are fork tender.
6. Remove contents of frying pan to a large mixing bowl.

*\*we recommend using boneless spare ribs from a Chinese restaurant for an authentic flare.*

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#### Directions: Egg Rolls

1. Lay egg roll wraps on a flat surface and run wet finger all the way around the edges.
2. Fill each egg roll with 2 tbsp. of filling.
3. Fold wrap over filling to create classic egg roll shape.
4. Heat 2-3 tbsp. of oil in large frying pan.
5. Add egg rolls and cook until golden brown on each side.
6. Serve with Duck Sauce and enjoy!

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