

Egg Rolls

written by The Recipe Exchange | January 23, 2020

Ingredients

1/2 lb. ground beef OR pork
(3/4) 1 lb. bag coleslaw mix (grated cabbage and carrots)
1 cup chopped fresh mushrooms
1/2 tsp. black pepper
1 tsp. chopped garlic
1/2 tsp. ground ginger
3 Tbls. soy sauce
1 lb. pkg. egg roll wrappers
1 egg – beaten

Directions

Brown meat in skillet; drain off fat.

Add coleslaw mix, mushrooms, black pepper, garlic, and ginger to skillet; stir-fry until all is tender; squeeze out any liquid from pan; stir in soy sauce.

Spoon 2-3 Tbls. mixture onto each wrapper. Brush edges of wrappers with beaten egg. Roll up wrappers as you would a burrito.

Fry egg rolls in 350 degree oil until brown; drain on brown paper bags.