



Easy Shrimp Egg Roll Recipe

Makes 8 Egg Rolls

Ingredients:

- 3 Cups Shredded Green Cabbage
- 2 Cups Shredded Red Cabbage
- 1 Cup Shredded Carrots
- 32-Count Cooked Shrimp
- 1/2 Cup Slivered Onion
- 1 Tbsp Soy Sauce
- 1 Tbsp Peanut or Vegetable Oil
- 8 Egg Roll Wrappers
- Egg Wash
- 4 Cups Vegetable/Peanut Oil for Frying
- Duck Sauce (optional)

Directions:

For filling: heat wok on medium-high heat until hot, lightly coat with a 1/2 tbsp of vegetable/peanut oil, and add shredded green cabbage, shredded red cabbage, slivered onion, and shredded carrots to your wok. Keeping food for 2 minutes, add a tbsp of soy sauce, continue to flip/stir for another 2 minutes. Place mixture into a heat/cold resistant bowl. Cool in your refrigerator until ready to use (or 30 minutes).

Clean wok.

Strain filling mixture of any excess moisture and prepare your egg wash. Set your wrapper directly in front of you on the diagonal. Using 1 egg roll wrapper at a time, place 2 tbsp of filling directly into the center of your wrapper, line 4 shrimp on top of the filling. Fold the bottom corner of your wrapper up over the shrimp and filling. Fold your right and left corners towards the middle (on top of the filling). Brush the top corner of your egg roll wrapper with egg wash and roll the center of your egg roll up onto the top corner. Repeat until all of your egg rolls are ready for frying.

Prepare cooling rack with paper towel, foil, or baking sheet underneath.

Pour 4-5 cups of oil in your wok. Heat oil to 350° before adding your egg rolls. Add 2-3 egg rolls to your wok. Fry for 5 minutes, or until golden brown. Remove egg rolls from heat, rest on a cooling rack. Repeat until all of your egg rolls are fried.

Serve hot with side of duck sauce.

TIP: Substitute shrimp for chicken, pork, or beef bits by cutting meat into 5 mm (1/4 inch) slices, then cut into 5 mm (1/4 inch) strips. Flip it in your wok before the rest of the filling for about 2 minutes.

Recipe Presented By:

