

# Chinese Egg Rolls

Crispy homemade Chinese egg rolls with savory pork and vegetable filling. Easy recipe with step-by-step instructions for golden, crunchy results.

15	20	35	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Chinese Egg Rolls

## Ingredients

- 2 tbsp canola oil
- 2 tbsp scallion
- 1 onion
- 3 cup cabbage
- 1 cup carrot
- 1 clove garlic
- 1 tsp fresh root ginger
- 1 tbsp soy sauce
- 1 tsp onion powder
- 1 tsp five spice powder
- 1 tsp white pepper
- 1 tsp roasted sesame oil
- 1 tsp salt
- 1 tbsp flour
- 1 tbsp water

## Instructions

- 1 Prepare the filling**  
Heat 2 tablespoons vegetable oil in a large skillet over medium-high heat until shimmering, about 1-2 minutes.
- 2** Add 1 diced onion and cook until softened and translucent, about 3-4 minutes. Add 1 minced garlic clove and cook until fragrant, about 30 seconds.
- 3** Add 1 pound ground pork and cook, breaking it apart with a wooden spoon, until no pink remains and meat is browned, about 6-8 minutes.
- 4** Stir in 3 cups shredded cabbage and 1 cup shredded carrots. Cook until vegetables are softened but still have slight crunch, about 4-5 minutes.
- 5** Add 1 tablespoon soy sauce, 1 teaspoon sesame oil, 1 teaspoon ground ginger, 1 teaspoon garlic powder, 1 teaspoon onion powder, and 1 teaspoon salt. Stir well to combine and cook for 1 minute until fragrant.

- 6 Remove filling from heat and let cool completely to room temperature, about 30 minutes. Drain any excess liquid.
- 7 **Assemble the egg rolls**  
Mix 1 tablespoon flour with 1 tablespoon water in a small bowl to make a sealing paste.
- 8 Place one egg roll wrapper on a clean work surface with one corner pointing toward you like a diamond. Spoon 2-3 tablespoons of cooled filling in a horizontal line across the center of the wrapper.
- 9 Fold the bottom corner up over the filling, then fold in the left and right corners. Roll tightly toward the top corner, brushing the top point with flour paste before sealing completely.
- 10 **Fry the egg rolls**  
Heat oil in a heavy-bottomed pot or deep fryer to 350°F (175°C), checking temperature with a thermometer.
- 11 Carefully add 3-4 egg rolls to the hot oil and fry for 3-4 minutes, turning once halfway through, until golden brown and crispy on all sides.
- 12 Transfer fried egg rolls to a wire rack set over paper towels to drain excess oil. Serve immediately while hot and crispy.

## Tips

- Keep egg roll wrappers covered with a damp towel while working to prevent them from drying out and cracking.
- Cool the filling completely to room temperature before assembling to prevent the wrappers from becoming soggy.
- Maintain oil temperature at exactly 350°F for optimal frying – too hot and the outside burns before the inside heats through.
- Roll egg rolls tightly but not so tight that the filling bursts through the wrapper during frying.
- Fry in small batches to avoid overcrowding, which drops oil temperature and results in greasy egg rolls.
- Drain on a wire rack placed over paper towels to allow excess oil to drip away and maintain crispiness.
- Seal the final edge with a flour and water paste mixture for the most secure closure.
- Test one egg roll first to ensure proper oil temperature and adjust timing as needed before frying the entire batch.