

Egg Roll Stir Fry with Crispy Wontons

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-ground-pork-stir-fry-recipe>

Ingredients:

- 1 package wonton wrappers
- 1 sweet and sour sauce recipe for, below
- 1 pound ground pork
- 1 sweet onion large, diced
- 1/2 cup carrots sliced lengthwise
- 1 head cabbage shredded
- 4 cloves garlic minced
- 1 tablespoon fresh ginger grated
- 1/2 teaspoon pepper
- 1 tablespoon sesame oil
- 1 tablespoon vegetable oil
- 1/4 cup soy free "soy" sauce, or regular soy sauce, if no soy allergy
- oil for frying
- 1/4 cup sugar or lightly packed light brown sugar
- 1/4 teaspoon salt
- 1 tablespoon ketchup
- 1 tablespoon soy free soy sauce, or regular soy if no allergy
- 3 tablespoons rice vinegar
- 1/2 cup water
- 2 teaspoons cornstarch dissolved in 2 tablespoons water

Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 103 grams
3. Cholesterol: 90 milligrams
4. Fat: 39 grams
5. Fiber: 9 grams

6. Protein: 37 grams
 7. SaturatedFat: 10 grams
 8. Sodium: 970 milligrams
 9. Sugar: 18 grams
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