

Egg Roll

Yield: 6 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-take-out-egg-roll-recipe>

Ingredients:

- 1 pound ground pork
- 1 egg roll wrappers pack
- 1 teaspoon ginger minced
- 1 1/2 teaspoons garlic powder
- 3 cups cooking oil for deep frying
- 1 tablespoon cooking oil
- 1 piece egg beaten
- 2 cups cabbage shredded
- 3/4 cup carrots shredded
- 2 teaspoons light soy sauce

Nutrition:

1. Calories: 1210 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 55 milligrams
4. Fat: 127 grams
5. Fiber: 1 grams
6. Protein: 14 grams
7. SaturatedFat: 14 grams
8. Sodium: 190 milligrams
9. Sugar: 1 grams

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