

Chinese Spare Ribs and Egg Roll Baked Wontons

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-of-chinese-egg-roll-in-hindi>

Ingredients:

- rolls Van's Kitchen Egg, in pork flavor *gently pulled apart by hand
- 2 pounds boneless country style pork ribs sliced thin *We made extra to have some on the side
- 3/4 cup sauce Spare rib, *found in Asian cuisine aisle at Shaw's
- 1 teaspoon onion powder garlic powder, and black pepper
- 2 tablespoons olive oil for wok frying

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 170 milligrams
4. Fat: 36 grams
5. Fiber: 2 grams
6. Protein: 45 grams
7. SaturatedFat: 6 grams
8. Sodium: 390 milligrams
9. Sugar: 5 grams

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