

# Baked Chinese Egg Rolls



## Ingredients

1 Tbsp / 15 mL canola oil  
1 lb / 0.5 kg lean ground pork  
¼ cup / 50 mL thinly sliced green onion  
2 cloves garlic, minced  
2 cups / 500 mL finely shredded savoy cabbage  
½ cup / 125 mL shredded carrot  
½ cup / 125 mL chopped water chestnuts  
2 Tbsp / 30 mL EACH light soy sauce and oyster sauce  
1 Tbsp / 15 mL cornstarch  
1 tsp / 5 mL sesame oil  
Ground black pepper to taste  
1 package large egg roll wrappers  
1 egg, slightly beaten  
Canola oil for brushing  
Bottled plum sauce for dipping

## Directions

1. In non-stick skillet, heat oil over medium-high heat.
2. Add pork to skillet and thoroughly cook until no pink remains, breaking up larger pieces with a spatula, about 10 minutes.
3. Add green onion, garlic, cabbage, carrot and water chestnuts; cook 3 minutes more.
4. In small bowl, whisk together soy sauce, oyster sauce, cornstarch and sesame oil; pour into skillet. Toss well. Season pork filling with pepper according to taste. Let cool slightly.
5. Forming one roll at a time, place wrapper onto a clean work surface. Spoon ⅓-cup pork filling onto wrapper, about 2 inches from bottom corner. Roll tightly about half way up wrapper, making an elongated roll.
6. Moisten remaining edges with beaten egg. Fold each side corner over filling and roll all the way up. Place seam side down on a rimmed baking sheet lined with parchment paper.
7. Brush tops lightly with oil.
8. Preheat oven to 375°F. Bake egg rolls until golden, about 10 minutes. Turn and bake 8-10 minutes more. Remove egg rolls from oven.
9. Serve with plum sauce for dipping.

## **Additional Info**

- **Cut:** Ground pork
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 30
- **Number of Servings:** 12-20