

# Vegetable Egg Rolls

## INGREDIENTS

- 12 6-inch square egg roll wrappers (approximately)
- Cooking oil such as vegetable oil or peanut oil

### Filling:

- 1 1/2 tablespoons [sesame oil](#)
- 1 tablespoon ginger, peeled and minced
- 1 tablespoon garlic, minced
- 4 cups shredded cabbage
- 2 cups carrot, julienned
- 1 1/2 cups bean sprouts
- 4 scallions, finely chopped
- 1 1/2 teaspoon soy sauce
- 1 teaspoon sugar
- 1/8 teaspoon salt
- 1/8 teaspoon ground white pepper



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## INSTRUCTIONS

1. In a pan over medium heat, add sesame oil, ginger, and garlic, and cook for 1 minute.
2. Add cabbage, carrot, and scallions, and cook for 4-5 minutes, until vegetables are tender.
3. Add soy sauce, sugar, salt, and ground white pepper and stir. Cook for 1 minute, turn the heat off, and transfer the mixture into a bowl. Set aside for 10 minutes, until the vegetables have cooled down a bit.
4. Grab an egg roll wrapper and place it diagonally on a flat work surface (one edge of the wrapper should be facing you).

5. Scoop about 2 tablespoons of the vegetable mixture and place it in the center of the wrapper. Spread it across sideways leaving about 2 inches of wrapper free on each side.
6. Grab the bottom edge of the wrapper and fold it over the filling. Tightly roll until you reach the center of the wrapper.
7. Tightly fold each side of the wrapper toward the center (where the filling is) and continue to roll until you've reach the top corner.
8. Seal the top by wetting the corner with a little water. Place the egg roll on a plate with the top corner facing down. Repeat the same step until all the filling has been used.
9. In a large pan over high heat, add enough oil to cover the surface of the pan by about half an inch.
10. When the oil is hot, carefully slide a few egg rolls into the pan and cook for 1-2 minutes, or until they are golden brown. Flip the egg rolls over and cook for another 1-2 minutes.
11. Transfer the egg rolls to a plate covered with paper towel to drain.
12. Serve with your favorite dipping sauce or my [easy dumpling sauce recipes](#).

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## NOTES

**Please refer to the steps written in the post if you are looking to bake or air fry these vegetable egg rolls.**

Refrigerate leftover egg rolls in an airtight glass or plastic container. They will last 3 to 4 days.

**Freezing egg rolls:** Wait until the egg rolls have completely cooled down. Once cooled, place them back on the baking sheet and put in the freezer for about 4 hours. Take them out of the freezer, place the egg rolls in a plastic storage bag, and put them back in the freezer. They will last for 1-2 months.

**Reheating frozen egg rolls:** Preheat the oven to 350°F. Place the egg rolls on a baking sheet and bake for 10 minutes. Flip them over and bake for an additional 8-10 minutes.