

Sweet Chili Beef Egg Rolls



Servings:

8 servings

Prep Time:

20 min

Cook Time:

20 min

Ingredients

- 16 each **Egg Roll Wrappers**
- 1 tbsp **Sesame Oil**
- 1 lb **Ground Beef, 90%**
- 1/2 tsp **Salt & Pepper**
- 1/2 tsp **Garlic Powder / Ginger Powder / Chinese 5 Spice**
- 1 each **Shallot**, finely chopped
- 4 each **Garlic Cloves**, minced
- 1 tbsp **Fresh Ginger**, grated
- 1/2 cup **Carrots**, peeled, grated
- 1/4 cup **Tamari**
- 1/4 cup **Sweet Chili Sauce**
- 1 tbsp **Sriracha**
- 1 tbsp **Sesame Seeds**
- 2 tbsp **Green Onions (Scallions)**, chopped

Method of Preparation

Step 1

Preheat the oven to 425°F. Spray a sheet pan with pan spray and set aside.

Step 2

In a large sauté pan over medium-high heat add sesame oil, ground beef, spices, and salt & pepper.

Cook for 5 minutes until browned.

Step 3

Add shallot, garlic, ginger, carrots, tamari, sweet chili sauce, and sriracha.

Reduce the heat to medium-low and bring to a simmer. Cook for 3-5 minutes.

Step 4

Turn off the heat and add sesame seeds, green onion, cashews, and water chestnuts.

Step 5

Spoon 3 tbsp of the mixture onto the center of the egg roll wrapper.

Brush water along the edges of the wrapper and roll up like a burrito, tucking in the ends.

Step 6

Place on the sheet pan, seam side down.

- 1/3 cup **Cashews**, chopped
- 1/2 cup **Water Chestnuts**, drained, chopped
- 2 tbsp **Avocado Oil**
- Mango Chili Sauce -- ---
- 1 each **Mango**, peeled, chopped
- 1 each **Lime Juiced**
- 1 tbsp **Honey**
- 2 tsp **Tamari**
- 1/4 cup **Sweet Chili Sauce**
- 2 tsp **Sriracha**
- 1 tsp **Fresh Ginger**, grated

Brush tops and sides of each roll with oil.

Bake for 8 minutes, then flip over rolls and cook for an additional 8 minutes or until the rolls are crispy.

Step 7

In a food processor add all the ingredients of the Mango Sweet Chili Sauce. Blend until smooth.

Step 8

Garnish the rolls with green onions and sesame seeds.

Serve with the Mango Sweet Chili Sauce, enjoy!

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