

Chicken Egg Rolls

by Addie Gundry for [RecipeLion.com](https://www.recipelion.com)

Yields: 12 egg rolls

Preparation Time: 30 min

Cooking Time: 12 min

INGREDIENTS

- ½ cup soy sauce
 - ¼ cup packed light brown sugar
 - 1 tablespoon grated fresh ginger
 - 3 garlic cloves, minced
 - 6 cups shredded Chinese (napa) cabbage
 - 1 large carrot, grated
 - 3 green onions, chopped
 - 1 boneless, skinless chicken breast, cooked and diced (about 1 cup)
 - 12 egg roll wrappers
 - 1 large egg, lightly beaten
 - Oil (canola, vegetable, or peanut), for frying
 - Sweet-and-sour and/or spicy mustard sauces, for dipping
-

INSTRUCTIONS

Notes:

To cook the chicken, place 1 medium boneless, skinless chicken breast on a baking sheet and bake at 350°F for 30 minutes.

1. In a small bowl, combine the soy sauce, brown sugar, ginger, and garlic.
2. In a large bowl, combine the Chinese cabbage, carrot, green onions, and chicken. Pour the soy sauce mixture over the cabbage mixture and toss. Let it stand for 10 minutes.
3. Place the cabbage mixture in a colander and drain well, squeezing out the liquid.
4. Place about ½ cup of the cabbage mixture onto the center of one egg roll wrapper. Lightly brush the edges with beaten egg. Fold one corner over the mixture, then fold both sides over the top, then roll up tightly. Repeat with the remaining filling and wrappers.
5. In a deep, medium skillet, heat about 1½ inches of oil over medium heat until hot but not smoking.
6. Add the egg rolls in batches and fry for 3–4 minutes on each side until golden. Remove with tongs or a skimmer and drain on paper towels.
7. Serve the egg rolls warm with sweet-and-sour and/or spicy mustard dipping sauces.



[Find this recipe and more at:](https://www.recipelion.com)

