



Irish Egg Rolls

Savannah · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

50 mins

Description

These Irish spring rolls with corned beef are so tasty so filling and so good It is a great way to get rid of those corned beef and cabbage dinner leftovers

Ingredients

- - 1 ½ quarts oil for deep frying - 4 ounces chopped corned beef - 1 cup shredded steamed cabbage - 1 cup diced cooked potatoes - 1 cup shredded carrot - ½ cup thinly sliced onion - salt and pepper
- to taste - 8 (7-inch square) egg roll wrappers

Instructions

1. Heat oil in a deep-fryer to 375 degrees F (190 degrees C). Mix shredded corned beef
2. cabbage
3. potatoes
4. carrot
5. and onion in a medium bowl. Season with salt and pepper to taste. Lay egg roll wrappers out on a clean dry surface a few at a time. Place about 1/2 cup of the mixture into the center of each wrap. Roll up into logs according to the directions on the package. Wet the edge with water to seal. Fry rolls a few at a time
6. turning if necessary
7. until golden
8. about 5 minutes. Remove from hot oil to drain on paper towels. From the Editor We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
9. ingredient density
10. and the specific type of oil used.