

Jerk Chicken Egg Rolls with MangoHabanero Sauce

Jacob · 30/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

18

Description

These jerk chicken egg rolls are delicious as is but taste even better dipped in a spicy mango and habanero chile sauce

Ingredients

- - 1 mango
- peeled and diced - $\frac{3}{4}$ cup water - 1 tablespoon seasoned rice vinegar - 1 clove garlic
- minced - 1 pinch salt - $\frac{1}{2}$ cup brown sugar
- divided - 2 habanero peppers
- seeded and minced - 2 tablespoons water - 1 teaspoon cornstarch - 3 tablespoons vegetable oil
- divided
- or as needed - 6 chicken thighs
- diced - 1 tablespoon jerk seasoning
- or more to taste - 1 shallot
- finely chopped - 1 clove garlic
- minced - 1 head green cabbage
- shredded - 1 (12 ounce) package shredded carrots - 2 very ripe yellow plantains
- peeled and diced - 1 (16 ounce) package egg roll wrappers - 1 egg - 1 tablespoon water - vegetable oil for frying

Instructions

1. For the habanero sauce: Combine mango with 3/4 cup water
2. rice vinegar
3. garlic
4. and salt in a small saucepan. Add most of the brown sugar
5. reserving 1 teaspoon. Bring to a boil
6. then reduce heat to medium-low; cook for 5 minutes. Add habanero peppers and simmer for 2 minutes. Mix 2 tablespoon water with cornstarch; stir slurry into the saucepan. Cook over medium-high until thick
7. 3 to 5 minutes. Leave mixture chunky or blend for a smoother texture. For the filling: Heat 1 tablespoon oil in a large saucepan over medium-high heat. Add chicken thighs and sauté until browned
8. 5 to 7 minutes; sprinkle jerk seasoning over chicken. Add shallot and garlic; cook and stir until shallot begins to soften
9. about 3 minutes. Reduce heat to medium; add cabbage
10. carrots
11. and reserved sugar. Cook until cabbage is translucent but still a little crunchy
12. 3 to 5 minutes. Taste for seasoning. Let mixture cool. Heat remaining vegetable oil in a pan over medium-high heat. Fry plantains until they start to brown
13. about 5 minutes. Transfer plantains onto a paper towel and let cool. Separate and place egg roll wrappers onto your work surface. Mix egg with water for egg wash. Lay out one wrapper with a corner pointed toward you. Use a slotted spoon to add some of the chicken and cabbage mixtures across the center. Sprinkle plantain bits on top. Use your finger or a pastry brush to lightly moisten edges of wonton wrappers with egg wash. Fold one corner of the wrapper over filling onto the opposite corner to form a triangle. Press edges together to seal. Fill and fold remaining egg rolls. Heat oil in a large saucepan over medium-high heat. Fry egg rolls in batches in hot oil
14. turning occasionally
15. until golden brown
16. about 5 minutes. Remove and drain on paper towels or a rack. Serve with mango-habanero sauce. Tips Substitute chicken thighs with 2 pounds ground chicken if desired. If you're using ground chicken
17. brown chicken then add seasoning toward the end. Use a generous amount and add additional salt to taste. If you don't have pre-made jerk seasoning just combine allspice
18. salt
19. black pepper
20. nutmeg
21. cinnamon
22. cayenne pepper
23. red pepper flakes
24. onion powder
25. and garlic powder to get 1 tablespoon. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
26. ingredient density
27. and specific type of oil used.