



Chef ETL's Kielbasa Fusion Egg Rolls

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 35 minutes



The marriage between an old-time Polish Kielbasa recipe and an eggroll result in a culinary masterpiece that unites two distinct cultures on a plate.

KIELBASA FILLING:

8 ounces kielbasa, fully cooked, cut into pieces

2 slabs bacon

1/2 medium onion, diced

1 teaspoon caraway seeds

1 clove garlic, diced

2 cups Napa cabbage, shredded

1 1/2 cups sauerkraut

2 each green onions, chopped

1 teaspoon mustard powder

3 tablespoons butter, melted

12 each egg roll wrappers

HONEY MUSTARD DIP:

1/2 cup mayonnaise

2 tablespoons Dijon mustard

1 teaspoon mustard, whole grain

1 tablespoon honey

1 teaspoon horseradish

1/2 teaspoon salt

1/4 teaspoon pepper

Introducing Chef ETL Kielbasa Fusion Egg Rolls, a delightful combination of Polish kielbasa and Asian-inspired egg rolls that will take your taste buds on a flavor-packed journey. The kielbasa filling starts with sautéed onions and fragrant caraway seeds, creating a warm and aromatic base. The star ingredient, meaty Polish kielbasa, imparts its robust and smoky essence, adding depth to the filling. As you bite into the egg roll, the garlic lends a subtle yet delightful aroma, enhancing the overall savory profile. The addition of shredded Napa cabbage adds a refreshing element to each bite, balancing the richness of the kielbasa. The tangy and zesty sauerkraut complements the hearty flavors, while the green onions provide a burst of freshness.

Encased in a crisp and golden egg roll wrapper, the filling becomes encased in a satisfyingly crunchy exterior. The baking process creates a delicate yet sturdy shell that perfectly complements the flavorful kielbasa filling. With each bite, you'll experience the delightful contrast between the crunchy wrapper and the tender, savory filling.

To elevate the flavor experience, the Chef ETL Kielbasa Fusion Egg Rolls are served with a tangy and creamy honey mustard dip. The combination of smooth mayonnaise and zesty Dijon mustard provides a creamy base, while the whole grain mustard adds texture and a pop of flavor. The subtle kick from the horseradish enhances the overall taste profile, creating a

KIELBASA MIXTURE (20 minutes):

Preheat the oven to 400° F. (see NOTES)

Cook bacon in a 12-inch skillet over medium heat until crisp. Remove and place on a paper-towel-lined plate.

Saute onion, caraway seeds and garlic in the skillet until onion just starts to turn translucent, about 6 minutes.

Add cabbage to the skillet and cook for another 2 minutes. Remove from heat and keep aside.

Put kielbasa and cooked bacon in a food processor and pulse until kielbasa has been broken up into small pieces, about 10-12 pulses.

Combine the processed kielbasa, the cooked onion mixture, sauerkraut, green onions, mustard powder and melted butter in a large mixing bowl and mix well.

ASSEMBLE EGG ROLLS and BAKE (50 minutes):

Lay an egg roll wrapper on a board with the corners facing to the top and bottom. Place about 1/3 cup of the mixture onto an egg roll wrapper and fold up the bottom, then fold in the sides, as if making an envelope. Moisten the top corner with water and continue to roll up the egg roll tightly and seal it.

Place the egg roll seam-side down on a baking sheet lined with parchment paper. Continue making egg rolls with the remaining filling.

Spray egg rolls with cooking spray (olive oil cooking spray preferred) and bake until golden brown and crispy, about 20-25 minutes.

Let eggrolls cool until warm, about 10 minutes.

harmonious blend of tanginess, creaminess, and spice adding an extra layer of complexity to the already delicious egg rolls.

NOTE: Egg rolls can also be FRIED instead of baked. Heat about an inch of canola oil or peanut oil in a deep skillet to about 350° F and fry egg rolls a few at a time until golden brown, about 2-3 minutes on each side. Drain on paper towels.

NOTE: Egg rolls can also be AIR-FRIED instead of baked. Spray each eggroll (both sides) with olive oil spray (or brush lightly with olive oil). Place egg rolls with seam side down into air fryer basket. Air-fry at 400° F for 8-10 minutes (check after 6 minutes and monitor so they do not burn).

Serving Ideas: Serve as an appetizer, snack, or part of a main course.

Per Serving (excluding unknown items): 484 Calories; 26g Fat (48.2% calories from fat); 13g Protein; 50g Carbohydrate; 4g Dietary Fiber; 54mg Cholesterol; 1617mg Sodium; 7g Total Sugars; trace Vitamin D; 82mg Calcium; 4mg Iron; 335mg Potassium; 168mg Phosphorus. Exchanges: .

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HONEY MUSTARD DIP:

While eggrolls bake, in a medium bowl, whisk together the mayonnaise, Dijon mustard, whole-grain mustard, honey, horseradish, 1/2 teaspoon salt, and 1/4 teaspoon pepper.

Serve egg rolls with honey mustard for dipping.