

Golden, Crunchy Shrimp Egg Rolls You'll Crave Again and Again

Savory, Golden, and Irresistibly Crunchy



TIME
4 min

METHOD
Air fryer

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INGREDIENTS

1/2 lb shrimp, peeled, deveined, and finely chopped

2 cups cabbage, shredded

1 carrot, grated

2 green onions, finely sliced

2 cloves garlic, minced

1 tbsp soy sauce

1 tsp sesame oil

1/2 tsp ground ginger

Salt and pepper, to taste

8-10 egg roll wrappers

1 egg, beaten (for sealing)

Vegetable oil, for frying

? Swaps and Add-Ons:

No shrimp? Use ground chicken, tofu, or mushrooms for a different flavor profile.

Add heat: A dash of sriracha or chili flakes in the filling gives a nice kick.

Low-carb idea: Swap wrappers with rice paper and pan-fry for a lighter version.

??? Instructions:

Prep the filling: In a skillet, heat a drizzle of oil over medium heat. Sauté garlic and green onions until fragrant. Add shrimp and cook until just pink. Stir in cabbage, carrots, soy sauce, sesame oil, and ginger. Cook for 3-4 minutes until veggies are tender. Season with salt and pepper. Let it cool.

Assemble the rolls:Place a spoonful of the cooled filling in the center of each egg roll wrapper. Fold the bottom up, sides in, and roll tightly. Brush the edge with beaten egg to seal.

Fry:Heat 1-2 inches of oil in a skillet over medium heat. Fry egg rolls in batches, turning occasionally, until golden brown (about 2-3 minutes per side). Drain on paper towels.

Serve:Serve hot with sweet chili sauce, soy sauce, or spicy mustard.

? **Tips for Success:**

Don't overfill the wrappers-it makes rolling difficult and leads to leaks during frying.

Keep assembled rolls covered with a damp cloth while you work to prevent drying.

For crispiness, don't overcrowd the pan while frying.

? **Serving Suggestions & Pairings:**

A party platter with Beer Cheese Dip

A full dinner with Dorito Casserole for a bold flavor contrast

A casual snack spread with Monster Cookie Energy Balls

A refreshing drink like Blueberry Lemonade to cool down the spice

A game day table with Sheet Pan Quesadillas

? **Storage & Leftovers:**

Fridge: Store leftover egg rolls in an airtight container for up to 3 days.

Freezer: Freeze before frying for up to 2 months.

Fry from frozen-just add 1-2 extra minutes.

Reheat: Use a toaster oven or air fryer to keep them crispy.

DIRECTIONS

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17. ? More Recipes You'll Love: If you love bold flavors and crispy bites, check these out:
18. Sheet : Pan Quesadillas - the ultimate sharable snack
19. Dorito : Casserole - for cheesy, crunchy comfort
20. Beer : Cheese Dip - perfect for dunking those rolls!
21. Final Thoughts: These Crispy Shrimp Egg Rolls are everything you want in a homemade snack or starter: easy to make, exploding with flavor, and irresistibly crunchy. Whether you're meal prepping, entertaining, or satisfying a late-night craving, these rolls always deliver.
22. Give them a try and let me know what dipping sauce you paired them with! And don't forget to follow for more crunchy, crave-worthy creations. ???

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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