

Egg Roll Soup: A Cozy One-Pot Dinner with Takeout-Inspired Flavor

1 pound ground pork, or ground chicken or turkey



TIME

2 to 3 min

PRINT

Recipe Card

SAVE

PDF

SOURCE

ChefManiac

INGREDIENTS

- 1 tablespoon olive oil
- 1 pound ground pork, or ground chicken or turkey
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 tablespoon fresh ginger, grated
- 4 cups chicken broth
- 1 tablespoon soy sauce
- 1 tablespoon rice vinegar
- 2 cups green cabbage, shredded
- 1 cup carrots, shredded
- 1/4 teaspoon black pepper
- Salt, to taste
- Optional Toppings:
 - Chopped green onions
 - Sesame seeds
 - Sriracha

DIRECTIONS

- 1. Brown the pork:** In a large pot, heat the olive oil over medium-high heat. Add the ground pork and cook until browned, breaking it up with a spoon as it cooks. Once fully browned, drain any excess fat if needed.
- 2. Add the aromatics:** Stir in the diced onion, minced garlic, and grated ginger. Cook for 2 to 3 minutes, until the onion softens and everything smells fragrant and savory.
- 3. Build the broth:** Pour in the chicken broth, soy sauce, and rice vinegar. Stir well to combine, then bring the mixture to a gentle simmer.
- 4. Add the vegetables:** Add the shredded cabbage and carrots to the pot. Season with black pepper and salt to taste.
- 5. Simmer until tender:** Let the soup simmer for 10 to 15 minutes, or until the cabbage and carrots are tender but still have a bit of texture.
- 6. Finish and serve:** Ladle the soup into bowls and top with chopped green onions, sesame seeds, or sriracha if desired. Serve hot and enjoy.

SWAPS & NOTES

Ground pork gives this soup the closest flavor to a traditional egg roll filling, but ground chicken or turkey are excellent substitutes if you want something a little leaner.

Green cabbage is the classic choice, though you could also use a bagged coleslaw mix to save prep time and make the recipe even faster.

Fresh ginger and garlic make a big difference here, giving the broth that bold, aromatic base that makes the soup taste homemade and vibrant.

Soy sauce adds saltiness and depth, while rice vinegar brings just enough acidity to keep everything balanced.

TIPS FOR SUCCESS

Brown the pork well at the beginning so you build a richer flavor base for the soup.

Once the aromatics go in, keep them moving so the garlic does not burn.

Since garlic and ginger are such key flavor builders here, you want them fragrant and softened, not bitter.

It should become tender, but if it simmers too long, it can lose its texture and make the soup feel flat.

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

Original recipe: <https://chefmaniac.com/egg-roll-soup-a-cozy-one-pot-dinner-with-takeout-inspired-flavor/>