

The Ultimate Shrimp Egg Rolls: Crispy, Savory, and Bursting with Flavor

These shrimp egg rolls are a flavor-packed delight for so many reasons:



SHRIMP EGG ROLLS

You Will Need

1 pound cooked shrimp, chopped
1/2 cup shredded cabbage
1/4 cup shredded carrots
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OVEN
350°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1/2 pound shrimp, peeled, deveined, and chopped
2 cups shredded cabbage
1/2 cup shredded carrots
2 green onions, sliced
2 garlic cloves, minced
1 tablespoon soy sauce
1 teaspoon sesame oil
1/2 teaspoon ground ginger
12 egg roll wrappers
1 tablespoon cornstarch mixed with 2 tablespoons water (for sealing)
Vegetable oil for frying

DIRECTIONS

- 1. Prepare the Filling:** I start by heating a skillet over medium heat with a drizzle of sesame oil. I add the chopped shrimp, garlic, ginger, and soy sauce, cooking until the shrimp are pink and cooked through. Then I toss in the cabbage, carrots, and green onions and cook for another 2-3 minutes until everything is softened but still has texture. I let the filling cool slightly.
- 2. Assemble the Egg Rolls:** I lay out an egg roll wrapper with one corner facing me. I spoon a few tablespoons of the filling onto the center. I fold the bottom corner up over the filling, then fold in the sides, roll tightly, and seal the edge with the cornstarch mixture.
- 3. Heat the Oil:** I pour vegetable oil into a deep pan or fryer, heating it to 350°F.
- 4. Fry to Crispy Perfection:** I fry the egg rolls in batches, about 3-4 minutes each, until they're golden brown and crisp. I place them on a paper towel-lined plate to drain excess oil.
- 5. Serve:** I serve these beauties hot and crispy with sweet chili sauce or soy sauce for dipping. They always disappear fast!

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

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