



Southern Collard Green Egg Rolls

Prep Time: 35 minutes

Cook Time: 25-30 minutes

Yield: 12 Egg-rolls

INGREDIENTS

For the Filling:

1 bunch (about 1 lb) collard greens, washed, trimmed, and chopped

1 tablespoon olive oil

1 medium onion, finely chopped

3 cloves garlic, minced

1/2 pound smoked turkey (such as smoked turkey leg or breast), shredded or diced

1 teaspoon smoked paprika

1/2 teaspoon crushed red pepper flakes (adjust to taste)

1 teaspoon salt (adjust to taste)

1/2 teaspoon black pepper

1 tablespoon apple cider vinegar

1/4 cup chicken or vegetable broth

For the Egg Rolls:

12 egg roll wrappers (found in most grocery stores)

1 egg, beaten (for sealing the egg rolls)

Vegetable oil (for frying)

DIRECTIONS

Prepare the Collard Greens:

Blanch the Greens: Bring a large pot of salted water to a boil. Add the chopped collard greens and cook for about 2 minutes, until bright green and slightly tender. Drain and immediately transfer to a bowl of ice water to stop the cooking. Drain again and squeeze out excess water. Chop finely.

Cook the Filling:

Sauté Vegetables: Heat olive oil in a large skillet over medium heat. Add the chopped onion and cook until translucent, about 3-4 minutes. Add the minced garlic and cook for another 1 minute.

Add Smoked Turkey: Add the shredded or diced smoked turkey to the skillet and cook for about 5 minutes, allowing the flavors to meld.

Combine Ingredients: Add the chopped collard greens to the skillet. Stir in the smoked paprika, crushed red pepper flakes, salt, and black pepper. Pour in the chicken or vegetable broth and cook for about 5 minutes, letting the flavors combine. Add the apple cider vinegar and stir well. Adjust seasoning if necessary.

Cool Filling: Transfer the filling to a bowl and let it cool slightly before assembling the egg rolls.

Assemble the Egg Rolls:

Prepare Wrappers: Place an egg roll wrapper on a clean surface, with one corner facing you (like a diamond shape). Spoon about 2 tablespoons of the collard green mixture onto the center of the wrapper.

Roll Egg Rolls: Fold the bottom corner over the filling, then fold in the sides. Roll tightly to seal, using a small amount of the beaten egg to help seal the edges. Repeat with the remaining wrappers and filling.



- *Fry the Egg Rolls:*

*Heat Oil:*In a large skillet or deep fryer, heat about 2 inches of vegetable oil to 350°F (175°C).

*Fry:*Fry the egg rolls in batches, turning occasionally, until they are golden brown and crispy, about 3-4 minutes per batch. Use a slotted spoon to transfer the egg rolls to a plate lined with paper towels to drain excess oil.

*Cook Time:*10-15 minutes (depending on the size of your skillet and number of batches)

- *Serve:*

Serve the Southern Collard Green Egg Rolls warm with your favorite dipping sauces.

