



Philly Cheesesteak Egg Rolls

Prep Time: 15 minutes
Bake Time: 10 minutes
Yield: 65 - 70 cookies

INGREDIENTS

- 1 lb ground turkey (Ribeye or Flank Steak- thinly sliced)
- 1 package Provolone
- 4 oz Philadelphia Cream Cheese(optional) – for extra creaminess
- 1 Yellow or Sweet Onion- chopped
- 8 oz Mushrooms- chopped
- 1 Green Bell Pepper- chopped
- 1 package Egg Roll Wrappers
- 1 tablespoon Olive Oil
- 1 Egg- beaten (for egg wash)
- Neutral Frying Oil- for deep frying

DIRECTIONS

- 1. Sauté the Meat and Vegetables**
 - Heat 1 tablespoon of olive oil in a large sauté pan over high heat.
 - Once the oil is hot, add your ground turkey and cook for about 3-5 minutes, or until the meat is browned but still juicy. Be careful not to overcook!
 - In the same pan, add your chopped onions, mushrooms, and green bell peppers. Sauté for about 3-4 mins.
 - Combine the cooked steak and vegetables in a mixing bowl and set aside to cool slightly.
- 2. Assemble the Egg Rolls**
 - Take an egg roll wrapper and place it on a clean, dry surface in a diamond shape.
 - Brush the edges of the wrapper with a bit of the egg wash to help seal the roll.
 - Spoon about 2-3 tablespoons of the steak and veggie filling onto the center of the wrapper. Top with a sprinkle of shredded provolone and mozzarella cheese. If you want an extra creamy bite, add a small dollop of cream cheese.
 - To wrap, fold the bottom corner over the filling, then fold in the sides and roll up tightly. Seal the top edge with more egg wash. Repeat this process until all the filling is used.
- 3. Fry the Egg Rolls**
 - Heat about 2 inches of neutral frying oil (like vegetable or canola oil)
 - Fry the egg rolls in batches, 2-3 at a time, for about 3-4 minutes, turning occasionally until they are golden brown and crispy.
 - Remove the egg rolls from the oil and place them on a wire rack to drain any excess oil. Let them cool for about 5 minutes.



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