

LAZY EGGROLLS

From the Kitchen of: Caitlin Yevzelman, Co-owner, Cedar Field Farm

Preparation Time: 20 minutes | **Cook Time:** 15 minutes | **Yield:** 4 small bowls

Common Allergens: Shellfish, Egg

"One of my favorite foods is my mom's Vietnamese eggrolls - they're wonderfully savory, comforting, humble, yet obscure (wood ear mushrooms?!). The delicious filling is hand rolled in wonton wrappers and deep fried to golden brown perfection. My parents spend HOURS making them for special occasions and it's a true labor of love.

Anyways this recipe is not that - my lazy eggrolls are a quick weeknight fix using whatever veg is in the fridge and some staple aromatics to give me a taste of home when I need to satisfy a craving," shares Caitlin.

"Growing up we never really ate Vietnamese food unless we were in large family gatherings or at an occasion worthy of the women in my family hand rolling eggrolls. Which is a shame because I LOVE Vietnamese cuisine. These lazy eggrolls give me the flavor of my mom's without the labor involved, they'll never be a substitute but still better than any store bought eggroll I've ever tried," she adds.

INGREDIENTS:

FOR THE ROLLS:

- 1 pound mushrooms (fresh oyster works great)
- 1 white onion
- 1-2 carrots
- 1 clove garlic
- 1/2-inch piece of ginger (grated)
- 1 Tablespoon oyster sauce
- salt & pepper, to taste
- 1 egg
- 4-6 rice paper wrappers

FOR SERVING:

- Crunchy fresh veggies - lettuce, radishes, carrots, etc
- Fresh herbs - cilantro, mint, basil, etc
- Green onion
- Pickled chillis

INSTRUCTIONS:

PREPARE THE FILLING:

- Use a food processor or finely hand chop the mushrooms, onion, carrot, garlic, and ginger.
- Sauté the filling over medium heat until the veggies have softened and most of the water has evaporated.
- Add the oyster sauce and season the filling to taste.
- Remove the filling from the heat and let it cool.
- Once cooled, add the egg and mix it well to combine (this will help bind the filling).

ASSEMBLE THE ROLLS:

- Working one at a time: wet both sides of the rice paper wrapper (running it under running faucet works great) then lay it flat on a cutting board. The wrapper will need 30-60 seconds to soften for rolling, but wrappers can be finicky so be ready to move quickly!
- Spoon a few tablespoons of the filling mixture in the middle of the wrapper leaving an inch on both edges to close the side edges over.
- Fold the wrapper in half over the filling, lightly pressing around it to prevent air bubbles.

- Fold in the sides of the wrapper and roll the rest of the log to the far edge of the wrapper.
- Continue rolling as many lazy rolls as you'd like or until you run out of filling. The cooked filling freezes well for later use.

FRY THE ROLLS:

- Add the rolls to an air fryer, spacing to ensure they don't touch.
- Spray the rolls with a neutral cooking oil and air fry them at 375° F for 10 minutes, flipping halfway.
- Increase the temperature to 400° F and fry for another 3-5 minutes until the rolls are golden and crispy (with an internal temperature of 165° F).
- Serve and enjoy, or:
 - Use a lettuce leaf as a boat to nestle fresh crunchy veggies, herbs, the lazy eggroll, some chilis and green onions.
 - Splash a little rice wine vinegar on top or dip in a sweet chili sauce and enjoy!

NOTES:

- Any veggies here can easily be substituted. Just use whatever you have in the fridge!



MAKE THE MOST OF YOUR CILANTRO:

"When using cilantro, use the leaves AND the stems. Slice the stems thinly and mix them along with the sliced leaves. Never chop cilantro like parsley or the flavor dissipates. The stems have a lot of flavor and can be used universally throughout the kitchen," according to community member, Adam Roy.

