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Crab Rangoon Egg Rolls

Introduction

Crab Rangoon Egg Rolls are a delightful twist on the traditional Chinese appetizer, combining the creamy flavors of crab and cheese with the crunchy texture of egg rolls. These delicious treats are perfect for parties, game days, or as a fun snack at home. With a crispy exterior and a savory filling, they are sure to please any crowd. This recipe is easy to follow, making it a great choice for both novice and experienced cooks alike.

Detailed Ingredients with measures

Crab meat - 8 ounces, canned or fresh
Cream cheese - 4 ounces, softened
Green onions - 2 stalks, finely chopped
Garlic powder - 1 teaspoon
Worcestershire sauce - 1 teaspoon
Egg roll wrappers - 10 to 12 pieces
Oil for frying - as needed
Soy sauce - for serving, optional

Prep Time

Preparation time for this recipe is approximately 15 minutes, allowing you to quickly assemble the flavorful filling for the egg rolls.

Cook Time, Total Time, Yield

Cook time is around 10-15 minutes, depending on the heat of your oil and how

crispy you like your egg rolls. The total time, including preparation and cooking, will take about 30 minutes. This recipe yields approximately 10 to 12 crab rangoon egg rolls, perfect for sharing or enjoying solo!



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Detailed Directions and Instructions

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