



Cheeseburger Eggrolls

Description

Ingredients

- **2 tablespoons olive oil:** Used for sautéing the onions and garlic, adding a rich flavor to the filling.
- **1 small onion, diced:** Adds a sweet, savory base to the beef mixture.
- **2 garlic cloves, minced:** Provides a fragrant, aromatic touch that enhances the overall flavor.
- **1 pound ground beef:** The star of the filling, providing a hearty, meaty texture.
- **1 tablespoon Worcestershire sauce:** Adds a deep, umami flavor that complements the beef.
- **1 tablespoon ketchup:** Brings a slight sweetness and tang to the filling.
- **1/2 teaspoon garlic powder:** Enhances the garlic flavor without overwhelming the dish.
- **1/4 teaspoon onion powder:** Adds an extra layer of onion flavor to the filling.
- **1/4 teaspoon smoked paprika:** Provides a subtle smoky flavor that enhances the beef.
- **Salt and pepper to taste:** Essential seasonings to bring out all the flavors.
- **1 cup shredded cheddar cheese:** Melts into the beef mixture, adding a rich, creamy texture.
- **1 package egg roll wrappers:** The crispy shell that holds all the delicious filling.

Instructions

Follow these detailed steps to create your delicious Cheeseburger Eggrolls:

1. Prepare the Ingredients

Start by dicing one small onion and mincing two garlic cloves. Shred one cup of cheddar cheese and set aside. Have your egg roll wrappers ready for assembly.

2. Cook the Filling

In a medium skillet over medium-high heat, add 2 tablespoons of olive oil. Once the oil is hot, add the diced onion and minced garlic. Sauté for 2-3 minutes until the onion becomes translucent and the

garlic is fragrant.

Add 1 pound of ground beef to the skillet. Cook and crumble the beef until it is no longer pink, about 5-7 minutes. Ensure the beef is evenly cooked and broken into small pieces.

Stir in 1 tablespoon of Worcestershire sauce, 1 tablespoon of ketchup, 1/2 teaspoon of garlic powder, 1/4 teaspoon of onion powder, 1/4 teaspoon of smoked paprika, and salt and pepper to taste. Mix well to combine all the flavors.

Remove the beef mixture from the heat and transfer it to a bowl. Allow it to cool slightly, then fold in the shredded cheddar cheese until well combined.

Category

1. Granda Recipes

Date

28/11/2024

default watermark