

SWEET & SOUR PORK & VEGETABLE EGG ROLLS



AJINOMOTO

Pork & Vegetable Egg Rolls coated in a sweet and sour miso glaze, garnished with sliced scallions and served with a Belgian pale ale. Yield: 4 Servings

Ingredients:

8 Each	Pork & Vegetable Egg Rolls [#56122], Prepared According To Package Directions
½ Cup	Red Miso
2 Tbsp.	Sweet & Sour Sauce
Garnish	Scallions, Sliced
Garnish	Black Sesame Seeds

Directions:

- 1. In a small mixing bowl, mix together the red miso and sweet and sour sauce to make the sweet and sour miso glaze.
- 2. In the same bowl, toss the **Pork & Vegetable Egg Rolls** in the sweet and sour miso glaze.
- 3. Place the **Pork & Vegetable Egg Rolls** onto a serving dish and garnish with scallions and black sesame seeds.