



Cooking Instructions

Fryer

For best results - ensure product is properly thawed.

1. Deep Fryer: Preheat fryer to 350°F (176°C).
2. Carefully place specialty egg rolls into the fryer basket. Ensure to not overcrowd.
3. Fry for (6 to 7) minutes, or until golden brown and heated through to 160°F.
4. Remove product from fryer and immediately brush generously with butter garlic sauce/mixture.

Oven

Preheat oven to 425F (218°C). For best results - ensure product is properly thawed.

1. Carefully place specialty egg rolls onto a baking sheet. Bake for 7 minutes.
2. Carefully remove the baking sheet from the oven and roll/flip the product over.
3. Return the baking sheet to the oven and bake for an additional (7 to 8) minutes, or until golden brown and heated through to 160°F.
4. Remove specialty egg rolls from the oven and immediately brush generously with butter garlic sauce/mixture.

Air Fryer

Preheat fryer or air fryer to 400°F (204°C). For best results - ensure product is properly thawed.

1. Carefully place specialty egg rolls into air fryer. Ensure to not overcrowd.
2. Air fry for (13 to 14) minutes, or until golden brown and heated through to 160°F.
3. Remove specialty egg rolls from air fryer and immediately brush generously with butter garlic sauce/mixture.

Butter Garlic Brushing

1. 1/4 cup (57g) unsalted butter, melted
2. 1 tsp garlic salt
3. 1/4 teaspoon dried oregano
4. Combine melted butter, garlic salt and oregano in a small bowl. Mix well.
5. Brush generously over the cooked product.

