

Maine Arts Camp

Recipe Name: Pizza Egg Rolls
Chef: Charles Limoggio CEC

Preparation Time:
Servings: 13

Portion Size 1 egg roll

Quantity	Unit	Ingredient Name	Prep Notes
1	Pound	Bulk Italian sausage meat	Without casing
¾	Cup	Diced green pepper	
1	teaspoon	Minced garlic	
1	15 ounce can	Crushed tomatoes	
¼	Cup	Tomato paste	
½	Teaspoon	Kosher salt	
½	Teaspoon	Dried oregano	
¼	Teaspoon	Sugar	
1	Pinch	Dried crushed rosemary	
1	Dash	Ground black pepper	
8	Ounces	Shredded mozzarella	
13		Egg roll wrappers	
1	Large	Egg	Slightly beaten
		Oil for frying	

Procedure:

1. In a large skillet, cook sausage and green pepper over medium heat until meat is no longer pink. Add garlic; cook 1 minute longer. Drain. Stir in the tomatoes, tomato paste and seasonings. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. Uncover and simmer 10 minutes longer. Remove from the heat; cool for 20 minutes.
2. Stir in cheese.
3. Place 1/3 cup sausage mixture in the center of each egg roll wrapper.
4. Fold bottom corner over filling; fold sides toward center over filling. Brush remaining corner with egg; roll up tightly to seal.

Notes: