

WAGYU CHEESESTEAK SPRING ROLLS



TIME TO PREPARE

2 Hours



COOK TIME

15-20 minutes



SERVING

4 People



PREPARED BY

Stew_be_cue

Ingredients

1	Wagyu Eye Chuck Roast
1	Small Onion
1 Quart	Oil "Peanut or Canola"
1 Package	Spring roll or Egg roll wrappers
8 Slices	American Cheese
	Spicy Ketchup Dip
	2TBS Ketchup
	1TBS Honey
	1SP Lime Juice

Steps to Cook

- 1) Dice onion and sauté in pan.
- 2) Cube meat and add to pan with cooked onion and add cheese. Allow to cool to be able to Handle.
- 3) Heat oil to 350
- 4) Add filling to wrapper and roll.
- 5) Fry for 3-4 minutes
- 6) Serve with side of spicy ketchup.

7)
8)
9)
10)
