



BIRRIA QUESA EGG ROLLS

Our Beef Birria is a Mexican-style beef pot roast slowly cooked in a rich and flavorful tomato stew. It can be served as a stew or to make the popular birria tacos with melted cheese and a side of the rich and flavorful consomé for dipping.

INGREDIENTS

1 Package Del Real Foods® Birria
Egg Roll Wrappers
Shredded Mozzarella Cheese 2 Cups
Oil for Frying
Diced White Onion (Optional Garnish)
Chopped Cilantro (Optional Garnish)



30

Minutes
Prep Time



30

Minutes
Cook Time



ABOUT 4
TACOS
Servings

PREPARATION

1. Heat Del Real Foods® Birria according to package instructions. Separate meat from broth.
2. Place one egg roll wrapper onto a dry surface. In the middle of wrapper add cheese and a tablespoon full of Birria meat. Make sure to not overfill.
3. Roll egg roll wrapper with meat and cheese inside. Roll from one corner diagonally to the other, folding in the sides, and using a little water to seal the last corner. Egg rolls should have a long cylinder shape.
4. Preheat skillet with enough oil to coat the bottom of the pan. Fry Egg Rolls until outside becomes a golden brown or longer for added crunch. If Egg Rolls are sticking to the pan, add more oil.
5. Carefully remove Egg Rolls from skillet. In the bowl with Birria broth, garnish with diced white onion and cilantro for added flavor. Use broth as a dipping sauce for Egg Rolls. Enjoy!