

STARTER & SNACK

Crab-Filled Egg Rolls With Ginger-Lime Dipping Sauce

4 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	45	\$0.50	209 kcal

Need a dairy free and pescatarian hor d'oeuvre? Crab-Filled Egg Rolls With Ginger-Lime Dipping Sauce could be a spectacular recipe to try. This recipe serves 45 and costs 50 cents per serving. One portion of this dish contains approximately 2g of protein, 21g of fat, and a total of 209 calories.

Ingredients

- ☐ 2 tablespoons Asian fish sauce
- ☐ 15 egg roll wrappers
- ☐ ¼ cup chopped fresh cilantro, for garnish
- ☐ ½ teaspoon ground ginger
- ☐ 2 tablespoons lime juice
- ☐ 1 pound pasteurized lump crabmeat
- ☐ ½ teaspoon hot red pepper flakes
- ☐ 1 quart vegetable oil
- ☐ 1 tablespoon water
- ☐ 1 tablespoon white sugar

EQUIPMENT Baking sheet, Oven, Dutch oven

Method

- 1

Place an egg-roll wrapper on a work surface. Center 3 Tbs. crabmeat on the wrapper, forming it into a log. Fold the corner closest to you tightly over the filling, then overlap right and left corners. Then, as if forming a cigarette, roll wrapper tightly, moistening the end with wet fingertips. Press to seal. Repeat with remaining wrappers and crab.

- 2 Heat oil in a Dutch oven to 300 degrees. Cook rolls, 5 at a time, turning once, until blond, about 2 minutes.
- 3 Drain, cool and refrigerate in a zipper-lock bag. (Can be prepared to this point up to 3 days ahead.) Reserve oil.
- 4 Several hours before serving, mix dipping sauce ingredients together.
- 5 Heat oven to 200 degrees. Reheat oil to 375 degrees in Dutch oven. Cook rolls again, 5 at a time, turning once, until crisp and golden brown, about 2 minutes.
- 6 Drain on a rack set over a lipped cookie sheet and place in warm oven; can be held up to 20 minutes.
- 7 Cut each roll into thirds, sprinkle with cilantro and serve with dipping sauce.

Nutrition per serving

209	2 g	21 g	3 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			3.2 g · 20% of daily needs
Sugar			0.3 g · 0% of daily needs
Sodium			172 mg · 7% of daily needs
Cholesterol			4.6 mg · 2% of daily needs
Vitamin C			0.9 mg · 1% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/crab-filled-egg-rolls-with-ginger-lime-dipping-sauce-147687