

German no-egg rolls

2 vegan sausages, chopped
1 medium potato, steamed, peeled, and mashed
1/3 yellow onion, finely chopped
1/2 cup sauerkraut, patted dry
1/2 teaspoon caraway seeds
1/3 cup vegan cheese shreds (optional)

6 vegan egg roll wrappers, such as Frieda's (can sub spring roll wrappers)
Olive oil, for brushing

Preheat oven to 425 degrees and line a baking tray with parchment paper.

Combine the filling ingredients and mix well.

Have a small bowl of water nearby, which you'll need to seal the egg rolls. Place a wrapper in front of you in a diamond shape. Spoon two tablespoons of the filling into the center, fold the bottom corner up, and tuck it in nice and snug. Wet your finger and moisten the remaining three corners. Fold in the side corners, then gently roll your egg roll up from the bottom and secure the top. Use additional water if necessary to secure it in place. Place the egg roll seam side down on the baking tray. Repeat until all of the egg rolls are wrapped. Brush the egg rolls lightly with olive oil. Bake for 10 minutes, flip, and continue baking until golden brown, another 5-10 minutes.

If you have an air fryer, fry them at 380 degrees for 9 minutes, flipping halfway through.

Serve with mustard.