

## Spring Roll vs Egg Roll (vsdiff.com)

Characteristic	Spring Roll	Egg Roll
Typical origins	East & Southeast Asia ( <b>China</b> , Vietnam, Philippines)	Chinese-American cuisine; likely developed in the <i>United States</i>
Wrapper	Thin rice or wheat-based <b>spring roll wrapper</b> (may be translucent)	Thicker wheat-based dough, often irregular and <b>crisp</b> after deep-frying
Typical filling	Vegetables, sometimes shrimp/pork; <i>light</i> , herb-forward	Pork, cabbage, carrot; denser, seasoned for American palate
Cooking method	Fresh (not fried) or lightly fried; multiple regional methods	Usually deep-fried until golden brown
Served with	Fish sauce, peanut sauce, sweet chili; often <b>fresh</b>	Duck sauce, mustard, or sweet-and-sour; commonly as <i>appetizer</i>
Typical texture	Soft or lightly crisp; <b>delicate</b>	Crunchy, substantial; <b>robust</b>

Source: <https://vsdiff.com/spring-roll-vs-egg-roll/>