



Mini Buffalo Chicken Egg Rolls

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

14

Description

Long ago in my more oblivious days I ordered boneless Buffalo wings only to be disappointed they weren't wings. It's a bit ironic that all these years later I'm using chicken breast to create a Buffalo wing alternative but at least I'm not trying to trick anybody. Less messy than bone-in Buffalo wings and more eventful than the boneless kind, these Buffalo chicken egg rolls are a party snack breakthrough. Serve alongside more hot sauce and celery.

Ingredients

- ½ pound cooked chicken breast - ½ cup diced celery - 2 ounces blue cheese - 2 ounces cream cheese - 1 tablespoon Louisiana-style hot sauce - salt - freshly ground black pepper - cayenne pepper - 14 wonton wrappers
- or more as needed - 1 egg - 1 tablespoon water - oil for frying

Instructions

1. Dice chicken into small cubes. Transfer to a mixing bowl. Add celery
2. blue cheese
3. cream cheese
4. and hot sauce. Season with salt
5. black pepper
6. and cayenne pepper. Mix with a spoon until filling is well combined. Beat egg and water together. Brush egg wash over the edges of 1 wonton wrapper. Place a heaping tablespoon of filling near one edge. Spread out with your fingers
7. leaving a 1/2-inch border. Roll edge up over filling. Crimp in both edges and roll over once more. Fold in about 1/4 inch of dough on either side to seal the ends. Apply more egg wash on top and continue rolling. Place on a plastic-lined baking pan. Repeat with remaining wonton wrappers and filling. Fill a skillet with enough oil to reach halfway up the egg rolls. Heat to 350 degrees F (175 degrees C) in a skillet over medium heat. Add a batch of egg rolls; fry until browned and crispy
8. about 2 minutes per side. Drain on a paper towel-lined plate. Fry remaining egg rolls. Chef John Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
9. ingredient density
10. and specific type of oil used.