Air Fryer Egg Rolls

Jacob · 30/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

16

Description

Avoid frying by cooking these Southwestern egg rolls in an air fryer and achieving the same crispiness

Ingredients

— - 2 cups frozen corn

— thawed - 1 (15 ounce) can black beans

— drained and rinsed - 1 (13.5 ounce) can spinach

— drained - 1 ½ cups shredded jalapeno Jack cheese - 1 cup sharp Cheddar cheese

— shredded - 1 (4 ounce) can diced green chiles

— drained - 4 green onions

— sliced - 1 teaspoon salt - 1 teaspoon ground cumin - 1 teaspoon chili powder - 1 (16 ounce) package egg roll wrappers - cooking spray

Instructions

1. Mix corn
2. beans
3. spinach
4. jalapeno Jack cheese
5. Cheddar cheese
6. green chiles
7. green onions
8. salt
9. cumin
10. and chili powder together in a large bowl for the filling. Lay an egg roll wrapper at an angle. Use your finger to lightly moisten all 4 edges with water. Place about 1/4 cup of the filling in the center of the wrapper. Fold 1 corner over filling and tuck in the sides to form a roll. Repeat with remaining wrappers and mist each egg roll with cooking spray. Preheat an air fryer to 390 degrees F (199 degrees C). Place egg rolls in the basket
11. making sure they are not touching; cook in batches if necessary. Fry for 8 minutes; flip and cook until skins are crispy
12. about 4 minutes more.