

These Reuben Egg Rolls Are the Crispy, Cheesy Twist You Didn't Know You Needed

If you love a good Reuben sandwich, then you're going to fall hard for these



OVEN
350°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1½ cups cooked corned beef, chopped or shredded
1 cup sauerkraut, drained well
1 cup Swiss cheese, shredded
... cup Thousand Island dressing (plus extra for dipping)
8-10 egg roll wrappers
1 egg, beaten (for sealing)
Vegetable oil for frying

DIRECTIONS

- Step 1: Make the Filling**In a large bowl, I combine the chopped corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing. I give it a good mix until everything is coated and evenly combined. If the sauerkraut seems too wet, I press it with a paper towel to avoid soggy rolls.
- Step 2: Roll the Egg Rolls**I lay an egg roll wrapper on a clean surface like a diamond. I scoop about 2 tablespoons of filling just below the center, then fold the bottom corner over the filling. I fold in both side corners snugly, then roll it up tightly toward the top corner. I seal the edge with a little beaten egg to hold everything in place.
- Step 3: Fry Until Golden**In a deep skillet or pot, I heat about 2 inches of vegetable oil to 350°F. I fry the egg rolls in batches for about 2 to 3 minutes per side until they're golden brown and crispy. Once done, I place them on a paper towel-lined plate to drain.
- Step 4: Serve with Sauce**I serve these hot with a side of Thousand Island dressing for dipping. A little spicy mustard works great too if you want to change it up.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-reuben-egg-rolls-are-the-crispy-cheesy-twist-you-didnt-know-you-needed/>