

Creamy Crab Rangoon Egg Rolls with Sweet Chili Dipping Sauce

Love crab rangoon but wish it had even more crunch? Say hello to your new favorite finger food:



OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 (8 oz) package cream cheese, softened
- 1 cup imitation crab meat, chopped (or use real lump crab for extra indulgence)
- 2 green onions, thinly sliced
- 1 tsp Worcestershire sauce
- $\frac{1}{2}$ tsp garlic powder
- Egg roll wrappers
- Vegetable oil, for frying
- Sweet chili sauce or soy sauce, for dipping

DIRECTIONS

1. In a mixing bowl, combine cream cheese, chopped crab meat, green onions, Worcestershire sauce, and garlic powder. Mix until smooth.
2. Lay out an egg roll wrapper. Place about 2 tablespoons of filling in the center.
3. Fold in the sides, then roll tightly, sealing the edge with a little water to hold it closed.
4. Heat oil in a deep skillet or heavy-bottomed pan to 350°F (175°C).
5. Fry 2-3 egg rolls at a time for 2-3 minutes per side, or until golden brown and crispy.
6. Drain on paper towels and serve warm with your favorite dipping sauce.

TIPS FOR SUCCESS

Don't overfill the wrappers-too much filling can cause them to burst.

Keep the wrapped rolls covered with a damp towel while you work to prevent them from drying out.

For even crispier results, double wrap each roll.

Air fryer method: Lightly spray with oil and cook at 375°F for 8-10 minutes, flipping halfway through. ?

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

Original recipe: <https://chefmaniac.com/creamy-crab-rangoon-egg-rolls-with-sweet-chili-dipping-sauce/>