

Sticky Korean BBQ Pulled Pork Nacho Egg Rolls - A Bold, Crispy Appetizer

sweet and spicy Korean BBQ pulled pork



OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb pulled pork (homemade or store-bought)
- 1 cup Korean BBQ sauce
- 1 cup shredded cheddar cheese
- 1 cup crushed tortilla chips
- 12 egg roll wrappers
- Vegetable oil, for frying
- Green onions, sliced, for garnish
- Sour cream, for dipping

DIRECTIONS

1. Mix the Filling: In a bowl, combine pulled pork and Korean BBQ sauce. Stir until fully coated.
2. Assemble the Egg Rolls: Place an egg roll wrapper on a clean surface with a corner pointing toward you.
3. Add a spoonful of BBQ pork, a sprinkle of cheddar cheese, and some crushed tortilla chips in the center.
4. Fold in the sides and roll tightly, sealing the edge with a dab of water.
5. Fry: Heat vegetable oil in a deep fryer or large skillet to 350°F.
6. Carefully fry egg rolls, 2-3 minutes per side, until golden and crispy.
7. Drain on a paper towel-lined plate.
8. Garnish & Serve: Plate and garnish with sliced green onions.
9. Serve hot with sour cream, ranch, or your favorite dipping sauce.

TIPS FOR SUCCESS

Don't overfill the egg rolls-too much filling can cause them to burst while frying.

Seal the wrappers tightly to avoid leaks.

Assemble and refrigerate the egg rolls up to 4 hours before frying.

Try air frying at 375°F for 10-12 minutes if you want a lighter version. ?

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

Original recipe: <https://chefmaniac.com/sticky-korean-bbq-pulled-pork-nacho-egg-rolls-a-bold-crispy-appetizer/>