

Nashville Hot Chicken Mac & Cheese Egg Rolls - Spicy, Crispy, Cheesy Bliss

What happens when you take the fiery flavor of



OVEN
350°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup cooked shredded chicken
- ... cup Nashville hot sauce
- 1 cup cooked macaroni
- ¾ cup shredded cheddar cheese
- ... cup cream cheese
- ... cup diced pickles
- 12 egg roll wrappers

Vegetable oil, for frying

Optional Add-Ins & Swaps:

Make it extra spicy: Add a pinch of cayenne or extra hot sauce.

Use rotisserie chicken for convenience.

No cream cheese? Swap for sour cream or ranch for a tangy twist.

Swap cheddar with pepper jack or smoked gouda for flavor depth.

Instructions:

Make the fillingIn a large bowl, combine shredded chicken and Nashville hot sauce until coated. Stir in the macaroni, cheddar cheese, cream cheese, and diced pickles. Mix well until everything is evenly distributed.

Roll the egg rollsLay an egg roll wrapper flat. Place about 2 tablespoons of the filling in the center. Fold the bottom corner over the filling, tuck in the sides, and roll tightly. Seal the edges with a dab of water. Repeat with remaining wrappers and filling.

Heat the oilHeat vegetable oil in a deep fryer or heavy pot to 350°F (175°C).

Fry the egg rollsCarefully place the egg rolls in batches and fry for 3-4 minutes, or until golden brown and crispy. Remove with a slotted spoon and drain on paper towels.

Serve hotPlate immediately and serve with extra hot sauce, ranch, or your favorite dipping sauce.

Tips for Success:

Seal tightly to avoid leaks during frying.

Don't overcrowd the pot-fry in batches for even cooking.

Let the oil come back to temp between batches.

Make-ahead tip: Assemble egg rolls ahead and refrigerate until ready to fry.

Serving Suggestions & Pairings:

Crockpot Nacho Dip for the ultimate snack spread

Sheet Pan Quesadillas for an easy meal combo

A cold glass of Blueberry Lemonade to balance the spice

End with Chocolate Chip Cookie Bites for a sweet contrast

Storage & Leftovers:

Fridge: Store cooled egg rolls in an airtight container for up to 3 days.

Reheat: Re-crisp in an oven or air fryer at 375°F for 5-8 minutes.

Freeze: Freeze un-fried egg rolls individually, then fry straight from frozen (add 1-2 minutes cook time).

More Recipes You'll Love:

Cheesy Hot Dip Inspired by a Classic Sandwich

DIRECTIONS

1. **Make the filling:** In a large bowl, combine shredded chicken and Nashville hot sauce until coated. Stir in the macaroni, cheddar cheese, cream cheese, and diced pickles. Mix well until everything is evenly distributed.
2. **Roll the egg rolls:** Lay an egg roll wrapper flat. Place about 2 tablespoons of the filling in the center. Fold the bottom corner over the filling, tuck in the sides, and roll tightly. Seal the edges with a dab of water. Repeat with remaining wrappers and filling.
3. **Heat the oil:** Heat vegetable oil in a deep fryer or heavy pot to 350°F (175°C).
4. **Fry the egg rolls:** Carefully place the egg rolls in batches and fry for 3-4 minutes, or until golden brown and crispy. Remove with a slotted spoon and drain on paper towels.
5. **Serve hot:** Plate immediately and serve with extra hot sauce, ranch, or your favorite dipping sauce.
6. **Tips for Success:** Seal tightly to avoid leaks during frying.
7. **Don't overcrowd the pot-fry** in batches for even cooking.
8. **Let the oil come back to temp** between batches.
9. **Make-ahead tip:** Assemble egg rolls ahead and refrigerate until ready to fry.
10. **Serving Suggestions & Pairings:** Pair these bold bites with:
11. **Crockpot :** Nacho Dip for the ultimate snack spread
12. **Sheet :** Pan Quesadillas for an easy meal combo

13. A cold glass of : Blueberry Lemonade to balance the spice
14. End with : Chocolate Chip Cookie Bites for a sweet contrast
15. Storage & Leftovers: Fridge: Store cooled egg rolls in an airtight container for up to 3 days.
16. Reheat: Re-crisp in an oven or air fryer at 375°F for 5-8 minutes.
17. Freeze: Freeze un-fried egg rolls individually, then fry straight from frozen (add 1-2 minutes cook time).
18. More Recipes You'll Love: Get more bold and cheesy comfort with these must-tries:
19. Cheesy : Hot Dip Inspired by a Classic Sandwich
20. Sheet : Pan Quesadillas
21. Crockpot : Nacho Dip
22. Final Thoughts: These Nashville Hot Chicken Mac & Cheese Egg Rolls are the spicy, crispy, cheesy snack you didn't know you needed-but won't be able to stop making. They're fiery, fun, and full of personality-perfect for parties, bold appetizers, or just a treat-yourself kind of night.
23. If you make them, tag @chefmaniac and show off your golden rolls-I'd love to see how you serve yours!

TIPS FOR SUCCESS

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

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