

## Spicy Buffalo Chicken Egg Rolls - No Oil, All Crunch

Air Fryer Buffalo Chicken Egg Rolls



**OVEN**  
**375°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 cups cooked chicken, shredded (rotisserie chicken works great)  
¾ cup buffalo sauce (adjust heat to taste)  
1 cup shredded cheese (cheddar, mozzarella, or a blend)  
... cup green onions, chopped  
12 egg roll wrappers  
Non-stick cooking spray or a little oil for brushing

### DIRECTIONS

- 1.** Mix the Filling: In a large bowl, combine shredded chicken, buffalo sauce, cheese, and green onions. Stir until everything is evenly coated.
- 2.** Assemble the Egg Rolls: Place an egg roll wrapper on a clean surface with one corner facing you. Add 2-3 tablespoons of the filling near the center. Fold the bottom corner up over the filling, then fold in the sides and roll tightly. Seal the edge with a little water.
- 3.** Air Fry: Preheat your air fryer to 375°F (190°C). Lightly spray or brush the egg rolls with oil. Place in a single layer in the basket and cook for 8-10 minutes, flipping halfway, until golden brown and crispy.
- 4.** Serve: Serve hot with ranch dressing, blue cheese dip, or extra buffalo sauce.

### TIPS FOR SUCCESS

Don't overstuff : Too much filling makes them hard to seal and more likely to burst.

Use rotisserie chicken to save time.

Add extras like diced celery, crumbled blue cheese, or ranch seasoning for a twist.

Make ahead : Assemble and freeze before air frying.

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

Original recipe: <https://chefmaniac.com/spicy-buffalo-chicken-egg-rolls-no-oil-all-crunch/>