

Air Fryer Buffalo Chicken Egg Rolls - Crispy, Cheesy & Addictive

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 works great)

½ cup buffalo sauce (use your favorite brand or make your own)

1 cup shredded cheese (cheddar, mozzarella, or a mix)

... cup green onions, finely chopped

12 egg roll wrappers

Olive oil spray for air frying

Ingredient Swaps & Notes:

Meat: Swap in cooked turkey or ground chicken if that's what you've got.

Cheese: Blue cheese crumbles can be added for a traditional buffalo wing twist.

Wrappers: Spring roll wrappers work too but give a thinner, crispier texture.

Add-ins: Try diced celery or jalapeños for crunch or heat!

Instructions:

1 Mix the Filling:

2 Fill & Roll:

3 Air Fry:

Tips for Success:

Serving Suggestions:

Ranch dressing

Blue cheese dip

Extra buffalo sauce

A side of celery sticks for that classic combo

Storage & Make-Ahead Tips:

Fridge: Store leftovers in an airtight container for 2-3 days. Reheat in the air fryer at 350°F for 5-6 minutes.

Freezer: Freeze uncooked egg rolls on a tray, then transfer to a freezer bag. Air fry straight from frozen, adding 2-3 extra minutes of cook time.

Make Ahead: Assemble up to 1 day in advance, store in the fridge, and air fry just before serving.

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Easy Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy, Addictive

Final Thoughts:

DIRECTIONS

1. **Mix the Filling:** In a bowl, combine shredded chicken, buffalo sauce, shredded cheese, and green onions. Mix until evenly coated and cheesy.
2. **Fill & Roll:** Lay an egg roll wrapper on a clean surface in a diamond shape. Spoon about 2 tablespoons of the filling near the center. Fold the bottom point up over the filling, then fold in the sides, and roll tightly. Seal the tip with water. Repeat with remaining wrappers.
3. **Air Fry:** Preheat your air fryer to 375°F (190°C). Lightly spray the basket with olive oil spray. Place rolls in a single layer (work in batches if needed) and spray tops with oil. Air fry for 8-10 minutes, flipping halfway through, until golden brown and crispy.
4. **Tips for Success:** ? Don't overfill the wrappers to avoid bursting during cooking. ? Seal edges with water to prevent the filling from leaking. ? Batch-friendly: Keep finished rolls warm in the oven at 200°F if cooking in multiple batches.
5. **Serving Suggestions:** Serve these golden bites with your favorite dipping sauces:
6. Ranch dressing
7. Blue cheese dip
8. Extra buffalo sauce
9. A side of celery sticks for that classic combo
10. Pair it with an icy cold beer, fizzy lemonade, or this beer cheese dip for the ultimate game day spread.
11. **Storage & Make-Ahead Tips:** Fridge: Store leftovers in an airtight container for 2-3 days. Reheat in the air fryer at 350°F for 5-6 minutes.

12. Freezer: Freeze uncooked egg rolls on a tray, then transfer to a freezer bag. Air fry straight from frozen, adding 2-3 extra minutes of cook time.
13. Make : Ahead: Assemble up to 1 day in advance, store in the fridge, and air fry just before serving.
14. More Recipes You'll Love: If party snacks and bold flavors are your thing, don't miss these fan favorites:
15. How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip
16. This : Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes
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18. This : Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd
19. Easy : Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy, Addictive
20. Final Thoughts: These Air Fryer Buffalo Chicken Egg Rolls are crunchy, cheesy, and dangerously craveable. They take everything you love about buffalo chicken and package it in a finger-friendly form that's perfect for sharing (or not-we won't judge).
21. If you try them, let me know how they turned out! Share your twist, leave a comment, and follow along for more bold bites and air fryer magic.

SWAPS & NOTES

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Cheese : Blue cheese crumbles can be added for a traditional buffalo wing twist.

Wrappers : Spring roll wrappers work too but give a thinner, crispier texture.

Add-ins : Try diced celery or jalapeños for crunch or heat!

TIPS FOR SUCCESS

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

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