

Mini Jalapeño Popper Egg Rolls - The Perfect Party Bite

Mini Jalapeño Popper Egg Rolls ???



OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 8 oz cream cheese, softened
- 1 cup shredded cheddar cheese
- 4 oz diced jalapeños (canned or jarred, drained)
- $\frac{1}{8}$ tsp garlic powder
- 2 green onions, finely sliced
- 1 package wonton wrappers
- Vegetable oil, for frying

Instructions:

- 1 Heat the Oil:
- 2 Make the Filling:
- 3 Assemble the Egg Rolls:
- 4 Fry Until Golden:

Tips for Spicy, Crispy Perfection:

Serving Suggestions:

- Ranch or blue cheese dressing
- Spicy ketchup or chipotle aioli
- A side of beer cheese dip
- Alongside cheesy hot dip for a snack table spread
- Or pair with sheet pan quesadillas for the ultimate finger food feast

Storage & Reheating:

- Fridge: Store cooled egg rolls in an airtight container for up to 3 days.
- Reheat: Re-crisp in the oven at 375°F for 10 minutes or in the air fryer for 5-6 minutes.
- Freezer: Freeze assembled (uncooked) egg rolls on a

baking sheet, then transfer to a bag and store for up to 2 months. Fry directly from frozen.

More Crowd-Pleasing Snacks You'll Love:

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

These Totchos Are My Favorite Party Food Hack - Tater Tot Nachos for the Win

How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip

This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes

These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast

Final Thoughts:

DIRECTIONS

1. Heat the Oil: Preheat oil in a deep skillet or fryer to 350°F (175°C).
2. Make the Filling: In a medium bowl, mix together the cream cheese, cheddar cheese, jalapeños, garlic powder, and green onions until smooth and well combined.
3. Assemble the Egg Rolls: Place a wonton wrapper diagonally (diamond-shaped) on a flat surface. Add 1 tablespoon of filling in the center. Brush edges lightly with water. Fold in half diagonally to form a triangle and press to seal. Then fold in the sides and roll tightly like a mini egg roll.
4. Fry Until Golden: Carefully drop the rolls into the hot oil, a few at a time. Fry for about 3 minutes, turning occasionally, until golden brown and crispy.
5. ? Caution: The filling will be hot! Let cool for at least 5 minutes before serving.
6. Tips for Spicy, Crispy Perfection: ? Drain jalapeños well to avoid excess moisture. ? Seal the edges tightly with water to prevent leaks. ? Use a thermometer to keep your oil at 350°F for even frying. ? Customize: Add bacon bits, chopped spinach, or swap cheddar for pepper jack.
7. Serving Suggestions: Serve these golden beauties with:
8. Ranch or blue cheese dressing
9. Spicy ketchup or chipotle aioli
10. A side of beer cheese dip
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16. **More Crowd-Pleasing Snacks You'll Love:** If you're planning the ultimate snack spread, don't miss these:
17. **Easy :** Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy, Addictive
18. **These :** Totchos Are My Favorite Party Food Hack - Tater Tot Nachos for the Win
19. **How I :** Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip
20. **This :** Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes
21. **These :** Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
22. **Final Thoughts:** These Mini Jalapeño Popper Egg Rolls are spicy, creamy, crispy, and completely addictive. They bring the heat and the crunch-everything you want in a party appetizer or late-night snack.
23. **Make a batch, share them with friends (or don't), and enjoy every cheesy bite. ???**

SWAPS & NOTES

Cream cheese, shredded cheddar, spicy jalapeños, and green onions come together in a creamy filling, wrapped in crispy wonton wrappers and fried until golden perfection.

They're bite-sized, dippable, and guaranteed to vanish fast at any party or game-day gathering.

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

Original recipe: <https://chefmaniac.com/mini-jalapeno-popper-egg-rolls-the-perfect-party-bite/>

Why I Love This Recipe These egg rolls combine the best of both worlds: the flavor of a jalapeño popper with the satisfying crunch of an egg roll.

They're quick to prepare, endlessly snackable, and packed with cheesy heat in every bite.