

Bacon Jalapeño Eggroll Poppers: Crispy, Creamy, and Addictively Spicy

Bacon Jalapeño Eggroll Poppers ???



OVEN
350°F

TIME
2 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 7-8 eggroll wrappers
- 8 oz cream cheese, softened
- 1 cup shredded cheddar cheese
- 5 slices bacon, cooked and chopped
- 2 jalapeños, finely diced (seeds removed for less heat)
- ... tsp salt
- ... tsp black pepper
- 1 tsp garlic powder
- ¼ tsp onion powder
- Oil for frying (vegetable or canola)

DIRECTIONS

- 1.** Make the Filling:: In a mixing bowl, combine the softened cream cheese, shredded cheddar, cooked bacon, diced jalapeños, salt, pepper, garlic powder, and onion powder. Mix until fully blended.
- 2.** Assemble the Eggrolls:: Place one eggroll wrapper on a clean surface, corner facing you like a diamond. Scoop a small ball of filling (about 2 tablespoons) into the center. Wet the edges with water. Fold the side corners inward over the filling, then roll the bottom corner up and over tightly, sealing the top edge. Repeat with remaining wrappers.
- 3.** Fry:: Heat about 1 inch of oil in a deep skillet or saucepan to 350°F (175°C). Fry eggrolls in batches, turning once, for 1-2 minutes per side, or until golden brown and crispy. Transfer to a paper towel-lined plate to drain.
- 4.** Serve:: Serve hot with ranch, chipotle mayo, queso, or your favorite dipping sauce.

TIPS FOR SUCCESS

Make sure edges are tightly closed so filling doesn't escape during frying.
Try brushing with oil and baking at 400°F (200°C) for 12-15 minutes, flipping once.
Make ahead: Fill and roll eggrolls ahead of time.
Store in the fridge (covered) for up to a day, then fry when ready.

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

Original recipe: <https://chefmaniac.com/bacon-jalapeno-eggroll-poppers-crispy-creamy-and-addictively-spicy/>