

Crunchy and Cheesy: Velvety Bacon Mac & Cheese Eggrolls!

Get ready to take your snacking game to the next level with these



OVEN
350°F

TIME
3-4 min

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INGREDIENTS

2 cups prepared mac 'n' cheese, chilled
6 strips crispy bacon, crumbled
1 cup shredded cheddar cheese
12 egg roll wrappers
1 egg, beaten (for sealing)
Cooking oil for frying
Ranch or marinara sauce for dipping

Instructions:

Prepare the Filling: In a mixing bowl, combine the chilled mac 'n' cheese, crumbled bacon, and shredded cheddar cheese. Mix well until all ingredients are evenly distributed.

Assemble the Eggrolls: Lay an egg roll wrapper flat on a clean surface. Spoon about 2 tablespoons of the mac 'n' cheese mixture onto the center of the wrapper. Fold the bottom corner over the filling, then fold in the sides and roll tightly, sealing the edges with the beaten egg.

Heat the Oil: In a deep skillet, heat cooking oil to 350°F (175°C). Make sure there's enough oil to submerge the eggrolls for frying.

Fry the Eggrolls: Carefully place the eggrolls in the hot oil in batches, being careful not to overcrowd the pan. Fry for about 3-4 minutes, or until they are golden brown and crispy. Use a slotted spoon to remove them from the oil and drain on paper towels.

Serve: Serve the warm eggrolls with your favorite

dipping sauce, such as ranch or marinara. Enjoy the crispy, cheesy goodness!

Nutritional Information (per eggroll):

Calories: 180

Protein: 6g

Carbohydrates: 20g

Fat: 9g

Saturated Fat: 3g

Cholesterol: 30mg

Sodium: 350mg

Fiber: 1g

Sugar: 1g

Helpful Cooking Tips:

Chill the Filling: Make sure your mac 'n' cheese is chilled before filling the eggrolls. This helps the filling hold its shape and prevents the eggrolls from becoming soggy.

Frying Alternatives: If you prefer a healthier option, you can bake the eggrolls at 400°F (200°C) for about 15-20 minutes, flipping halfway through, until golden and crispy.

Dipping Sauce Variations: Experiment with different dipping sauces like buffalo sauce, garlic aioli, or even a spicy sriracha mayo for an extra kick!

Conclusion:

DIRECTIONS

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- 18. Dipping : Sauce Variations: Experiment with different dipping sauces like buffalo sauce, garlic aioli, or even a spicy sriracha mayo for an extra kick!
- 19. Conclusion: These Velvety Bacon Mac 'n' Cheese Eggrolls are the perfect combination of crispy and creamy, making them an irresistible snack or appetizer. Whether you're hosting a party or just indulging in a late-night craving, these eggrolls are sure to please. We'd love to hear how your eggrolls turned out, so let us know in the comments! Don't forget to follow us for more delicious recipes from I WUV COOKING!

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

Original recipe: <https://chefmaniac.com/crunchy-and-cheesy-velvety-bacon-mac-n-cheese-eggrolls/>