

These Bacon Cheeseburger Egg Rolls Are Stuffed with Jalapeño Popper Flavor

Jalapeño Popper Bacon-Wrapped Cheeseburger Egg Rolls



OVEN
350°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 1/2 cup diced jalapeños (pickled or fresh)
- 1/2 cup cream cheese
- 1 cup shredded cheddar cheese
- 8 slices bacon
- 8 egg roll wrappers
- Vegetable oil for frying
- Salt and pepper to taste

Ingredient Notes & Swaps:

Jalapeños: Go fresh for heat, pickled for tang.

You can also mix both!

Cheddar: Sharp cheddar gives the boldest flavor, but Monterey Jack or a cheese blend works too.

Bacon: Pre-cook until just crisp; avoid overcooking since it will fry again in the wrapper.

Egg Roll Wrappers: Found in the refrigerated section of most grocery stores.

Instructions:

Cook the beef: In a skillet over medium heat, cook the ground beef until browned. Drain excess grease.

Mix the filling: Add diced jalapeños, cream cheese, and cheddar to the beef. Stir until melted and combined. Season with salt and pepper.

Assemble the egg rolls: Lay out one egg roll wrapper.

Place a slice of bacon across the center.

Spoon some cheeseburger filling on top.

Roll tightly, tucking in the sides. Seal the edge with a dab of water.

Heat oil: Bring vegetable oil to 350°F in a deep fryer or large skillet.

Fry: Carefully add the egg rolls and cook 4-5 minutes until golden brown and crispy.

Drain and serve: Remove to paper towels and sprinkle with salt while hot. Serve immediately.

Tips for Success:

Wrap tight: Loose rolls can break open during frying.

Seal the edges: Use water or a flour-water paste to prevent leaks.

Batch fry: Don't overcrowd the pan-fry in batches for even crisping.

Want it baked or air-fried? Spray with oil and bake at 400°F for 18-20 minutes or air fry at 390°F for 10-12 minutes.

Serving Suggestions & Pairings:

Beer Cheese Dip - Dip these rolls for an extra cheesy bite.

Totchos - The ultimate crispy companion.

Crockpot Nacho Dip - Keep the cheese flowing.

Sheet Pan Quesadillas - Great for balancing textures and flavors.

Dorito Casserole - A spicy, crunchy crowd-pleaser.

Storage & Leftovers:

DIRECTIONS

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2. Mix the filling: Add diced jalapeños, cream cheese, and cheddar to the beef. Stir until melted and combined. Season with salt and pepper.
3. Assemble the egg rolls: Lay out one egg roll wrapper.
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10. Tips for Success: Wrap tight: Loose rolls can break open during frying.
11. Seal the edges: Use water or a flour-water paste to prevent leaks.
12. Batch fry: Don't overcrowd the pan-fry in batches for even crisping.
13. Want it baked or air-fried? Spray with oil and bake at 400°F for 18-20 minutes or air fry at 390°F for 10-12 minutes.
14. Serving Suggestions & Pairings: Make it a full-on feast with these indulgent sides and dips:
15. Beer : Cheese Dip - Dip these rolls for an extra cheesy bite.

16. Totchos - The ultimate crispy companion.
17. Crockpot : Nacho Dip - Keep the cheese flowing.
18. Sheet : Pan Quesadillas - Great for balancing textures and flavors.
19. Dorito : Casserole - A spicy, crunchy crowd-pleaser.
20. Storage & Leftovers: Fridge: Store in an airtight container for 3 days.
21. Reheat: Air fryer or oven for best texture-microwave softens the crust.
22. Freeze: Freeze after assembling but before frying. Fry directly from frozen for 1-2 minutes longer.
23. More Recipes You'll Love: Beer Cheese Dip
24. Totchos
25. Crockpot : Nacho Dip

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-bacon-cheeseburger-egg-rolls-are-stuffed-with-jalapeno-popper-flavor/>