

## Bacon-Wrapped Jalapeño Cheeseburger Egg Rolls That Are Seriously Addictive

Jalapeño Popper Bacon-Wrapped Cheeseburger Egg Rolls



**OVEN**  
**350°F**

**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$  cup diced jalapeños (fresh or jarred)
- $\frac{1}{2}$  cup cream cheese, softened
- 1 cup shredded cheddar cheese
- 8 slices of bacon
- 8 egg roll wrappers
- Vegetable oil for frying
- Salt and pepper, to taste

#### Ingredient Swaps & Notes:

**Spice Level:** For less heat, use mild green chilies instead of jalapeños. Want it hotter? Toss in some crushed red pepper or hot sauce.

**Cheese:** Cheddar is classic, but feel free to use pepper jack, Colby, or a mix of cheeses.

**Bacon Tip:** You can either pre-cook the bacon and crumble it into the filling, or keep it whole like the recipe calls for - it crisps up during frying.

**Vegetarian Twist:** Sub cooked lentils or plant-based beef for the ground beef and skip the bacon.

#### Step-by-Step Instructions:

**Cook the Beef:** In a skillet over medium heat, cook the ground beef until browned. Season with salt and pepper, then drain excess grease.

**Mix the Filling:** Add diced jalapeños, cream cheese, and cheddar to the skillet. Stir until creamy and combined. Remove from heat.

**Prepare to Roll:** Lay an egg roll wrapper on a clean

surface. Place a slice of bacon diagonally in the center.

**Fill It Up:** Spoon 2-3 tablespoons of the cheeseburger mixture on top of the bacon.

**Roll It Tight:** Fold in the sides of the wrapper and roll it up like a burrito, sealing the edge with a dab of water.

**Heat the Oil:** In a deep skillet or fryer, heat vegetable oil to 350°F (175°C).

**Fry Until Golden:** Carefully place egg rolls in the hot oil (don't overcrowd). Fry 4-5 minutes, turning occasionally, until golden brown and crispy.

**Drain & Serve:** Remove and place on paper towels. Sprinkle with a pinch of salt while hot. Serve immediately.

**Tips for Success:**

Seal those rolls well or you'll lose some cheesy filling while frying.

Don't overcrowd the fryer - this drops the oil temp and makes them greasy.

Use a thermometer to keep the oil steady at 350°F.

Prep ahead by assembling the egg rolls and storing them in the fridge (uncooked) for up to 24 hours.

**Serving Suggestions & Pairings:**

**Dip Ideas:** Ranch, chipotle mayo, garlic aioli, or classic burger sauce.

**Perfect Party Spread:** Serve alongside This Beer Cheese Dip or This Crockpot Nacho Dip.

**Crunchy Companion:** Pair with Sheet Pan Quesadillas or Totchos.

**Storage & Leftover Tips:**

**Fridge:** Store cooked egg rolls in an airtight container for up to 3 days. Reheat in the oven or air fryer for best results.

**Freezer:** Freeze uncooked, rolled egg rolls on a baking sheet. Once frozen, transfer to a zip-top bag. Fry straight from frozen, adding 1-2 extra minutes cook time.

**More Recipes You'll Love:**

## DIRECTIONS

1. **Cook the : Beef:** In a skillet over medium heat, cook the ground beef until browned. Season with salt and pepper, then drain excess grease.
2. **Mix the : Filling:** Add diced jalapeños, cream cheese, and cheddar to the skillet. Stir until creamy and combined. Remove from heat.
3. **Prepare to : Roll:** Lay an egg roll wrapper on a clean surface. Place a slice of bacon diagonally in the center.
4. **Fill : It Up:** Spoon 2-3 tablespoons of the cheeseburger mixture on top of the bacon.
5. **Roll : It Tight:** Fold in the sides of the wrapper and roll it up like a burrito, sealing the edge with a dab of water.
6. **Heat the : Oil:** In a deep skillet or fryer, heat vegetable oil to 350°F (175°C).
7. **Fry : Until Golden:** Carefully place egg rolls in the hot oil (don't overcrowd). Fry 4-5 minutes, turning occasionally, until golden brown and crispy.
8. **Drain & : Serve:** Remove and place on paper towels. Sprinkle with a pinch of salt while hot. Serve immediately.
9. **Tips for Success:** Seal those rolls well or you'll lose some cheesy filling while frying.
10. **Don't overcrowd the fryer - this drops the oil temp and makes them greasy.**
11. **Use a thermometer to keep the oil steady at 350°F.**
12. **Prep ahead by assembling the egg rolls and storing them in the fridge (uncooked) for up to 24 hours.**
13. **Serving Suggestions & Pairings:** These egg rolls are a flavor bomb on their own, but here's how to take them

to the next level:

14. Dip : Ideas: Ranch, chipotle mayo, garlic aioli, or classic burger sauce.
15. Perfect : Party Spread: Serve alongside This Beer Cheese Dip or This Crockpot Nacho Dip.
16. Crunchy : Companion: Pair with Sheet Pan Quesadillas or Totchos.
17. Storage & Leftover Tips: Fridge: Store cooked egg rolls in an airtight container for up to 3 days. Reheat in the oven or air fryer for best results.
18. Freezer: Freeze uncooked, rolled egg rolls on a baking sheet. Once frozen, transfer to a zip-top bag. Fry straight from frozen, adding 1-2 extra minutes cook time.
19. More Recipes You'll Love: If you love cheesy, crowd-pleasing snacks, don't miss:
20. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter
21. This : Beer Cheese Dip
22. These : Sheet Pan Quesadillas
23. Crockpot : Nacho Dip
24. Totchos (Tater Tot Nachos)
25. Final Thoughts: Whether you're throwing a party, hosting game night, or just in the mood for something a little outrageous, these Jalapeño Popper Bacon-Wrapped Cheeseburger Egg Rolls are your new best friend. Bold, crispy, cheesy, and irresistible. Try them once, and you'll be hooked.

## SWAPS & NOTES

Spice Level: For less heat, use mild green chilies instead of jalapeños.

Toss in some crushed red pepper or hot sauce.

Cheese: Cheddar is classic, but feel free to use pepper jack, Colby, or a mix of cheeses.

Bacon Tip: You can either pre-cook the bacon and crumble it into the filling, or keep it whole like the recipe calls for - it crisps up during frying.

## TIPS FOR SUCCESS

Seal those rolls well or you'll lose some cheesy filling while frying.

Don't overcrowd the fryer - this drops the oil temp and makes them greasy.

Use a thermometer to keep the oil steady at 350°F.

Prep ahead by assembling the egg rolls and storing them in the fridge (uncooked) for up to 24 hours.

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

Original recipe: <https://chefmaniac.com/bacon-wrapped-jalapeno-cheeseburger-egg-rolls-that-are-seriously-addictive/>