

These Golden Fried Egg Rolls Stuffed with Mac & Cheese and Pulled Pork Are Next-Level

Take two of the most comforting, indulgent dishes-



OVEN
350°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups cooked pulled pork (sauced or dry-rubbed, both work)

1 cup macaroni and cheese (leftovers or freshly made)

8 egg roll wrappers

Vegetable oil, for frying

? Ingredient Tips & Swaps:

Pulled pork: Store-bought BBQ pork works great, or use your own smoked or slow-cooked version.

Mac & cheese: Boxed, homemade, or deli mac all work-just avoid versions that are too runny.

Egg roll wrappers: Found in most produce sections-don't substitute with spring roll wrappers, which are thinner.

Add-ins: Want a twist? Stir in jalapeños, green onions, or a little sharp cheddar.

??? Instructions:

1 Heat the Oil:

2 Combine the Filling:

3 Roll the Egg Rolls:

Lay an egg roll wrapper on a flat surface in a diamond shape.

Spoon about 2 tablespoons of filling near the center.

Fold the bottom corner up and over the filling, then fold in the sides.

Roll tightly and seal the edge with a dab of water.

4 Fry to Golden Perfection:

Fry egg rolls in hot oil, 2-3 at a time, for 3-4 minutes per side, or until golden brown and crispy.

Remove with a slotted spoon and drain on paper towels.

5 Serve Hot:

? Tips for Success:

Seal tightly to prevent the filling from leaking.

Don't overcrowd the pan-work in batches to keep oil temperature steady.

Use tongs or a spider strainer to turn egg rolls while frying and to remove safely.

? Serving Ideas & Pairings:

? Beer Cheese Dip - for an extra cheesy dunk

? Walking Taco Bar - for a choose-your-own feast

? Sheet Pan Quesadillas - a baked match made in snack heaven

? Chocolate Chip Cookie Bites - sweet contrast to a savory bite

? Caramel Apple Pie Cookies - a fall-festive finish

? Storage & Reheating:

Fridge: Store cooked egg rolls in an airtight container for up to 3 days.

Reheat: Pop them in the oven or air fryer at 375°F for 5-6 minutes until crispy again.

Freeze: Freeze uncooked egg rolls in a single layer. Fry straight from frozen, adding 1-2 minutes to the cook time.

DIRECTIONS

1. **Heat the Oil:** Preheat your fryer or skillet to 350°F (175°C). Use enough oil to submerge the egg rolls halfway if pan-frying.
2. **Combine the Filling:** In a bowl, mix the pulled pork and mac & cheese together until evenly combined.
3. **Roll the Egg Rolls:** Lay an egg roll wrapper on a flat surface in a diamond shape.
4. Spoon about 2 tablespoons of filling near the center.
5. Fold the bottom corner up and over the filling, then fold in the sides.
6. Roll tightly and seal the edge with a dab of water.
7. Repeat with remaining wrappers and filling.
8. **Fry to Golden Perfection:** Fry egg rolls in hot oil, 2-3 at a time, for 3-4 minutes per side, or until golden brown and crispy.
9. Remove with a slotted spoon and drain on paper towels.
10. **Serve Hot:** Let cool slightly, then serve with dipping sauces like ranch, BBQ, or chipotle mayo.
11. ? **Tips for Success:** Seal tightly to prevent the filling from leaking.
12. Don't overcrowd the pan-work in batches to keep oil temperature steady.
13. Use tongs or a spider strainer to turn egg rolls while frying and to remove safely.
14. ? **Serving Ideas & Pairings:** These egg rolls are flavorful enough to serve solo but also make great additions to a game-day spread or party platter.
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24. ? More Recipes You'll Love: If you love gooey, cheesy, snackable bites, don't miss these:
25. Beer : Cheese Dip

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/these-golden-fried-egg-rolls-stuffed-with-mac-cheese-and-pulled-pork-are-next-level/>