

These Cheeseburger Egg Rolls Are Stuffed, Fried, and Totally Addictive

Bacon Cheeseburger Egg Rolls



OVEN
350°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Egg Rolls:

- 1 lb ground beef
- 4 strips bacon, cooked and crumbled
- 1 cup shredded cheddar cheese
- 8 egg roll wrappers
- Salt and pepper, to taste
- Vegetable oil, for frying

For the Special Sauce:

- ... cup ketchup
- 2 tbsp mayo

? Ingredient Notes & Swaps:

Ground beef: 80/20 blend gives the best juicy texture, but lean works too.

Cheese: Shredded cheddar melts well, but American slices or pepper jack are great options.

Egg roll wrappers: Found in the produce section-don't sub with spring roll wrappers.

Sauce upgrades: Add a dash of relish or mustard for Big Mac-style flavor.

??? Instructions:

- 1 Cook the Filling:
- 2 Fill the Egg Rolls:
- 3 Fry Until Crispy:
- 4 Mix the Sauce:

? Tips for Success:

Let filling cool slightly before wrapping-it helps

prevent soggy rolls.

Don't overfill or they'll burst during frying.

Fry in batches to maintain oil temperature and crispiness.

Use a deep-fry thermometer if possible to keep oil at the sweet spot.

? Serving Suggestions & Pairings:

? Beer Cheese Dip - for extra cheesy dipping

? Sheet Pan Quesadillas - great for a finger food feast

? Dorito Casserole - a perfect pairing for a crowd

? Chocolate Chip Cookie Dough Brownie Bombs - for a sweet contrast

? No-Bake Monster Cookie Energy Balls - snackable and sweet!

? Storage & Reheating:

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

Reheat: Best in the oven or air fryer at 375°F to get that crisp back. Avoid microwaving-they'll get soft.

Freezer: Freeze wrapped, uncooked egg rolls and fry straight from frozen, adding 1-2 extra minutes.

DIRECTIONS

1. **Cook the Filling:** In a skillet, cook ground beef and crumbled bacon together over medium heat until the beef is browned and the bacon is crisp. Season with salt and pepper. Drain any excess grease and let cool slightly.
2. **Fill the Egg Rolls:** Lay out one egg roll wrapper in a diamond shape. Add about 2 tablespoons of beef-bacon mixture and sprinkle with cheddar cheese.
3. **Fold the bottom up over the filling, tuck in the sides, and roll tightly.** Seal the edge with a little water.
4. **Repeat for all 8 wrappers.**
5. **Fry Until Crispy:** Heat oil in a skillet or fryer to 350°F (175°C). Fry egg rolls in batches for 3-4 minutes per side, or until golden brown. Drain on paper towels.
6. **Mix the Sauce:** In a small bowl, stir together ketchup and mayo until smooth. Serve alongside egg rolls for dipping.
7. **? Tips for Success:** Let filling cool slightly before wrapping-it helps prevent soggy rolls.
8. **Don't overfill or they'll burst during frying.**
9. **Fry in batches to maintain oil temperature and crispiness.**
10. **Use a deep-fry thermometer if possible to keep oil at the sweet spot.**
11. **? Serving Suggestions & Pairings:** These egg rolls are a meal on their own, but here's how to round out your snack spread:
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22. Sheet : Pan Quesadillas
23. Dorito : Casserole
24. No-Bake : Monster Cookie Energy Balls
25. Chocolate : Chip Cookie Dough Brownie Bombs

SWAPS & NOTES

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