

These Turkey Bacon Mashed Potato Egg Rolls Are the Crunch You Didn't Know You Needed

Turkey Bacon Mashed Potato Egg Roll Mayhem



OVEN
400°F

TIME
20 mins

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups mashed potatoes (leftover or fresh)
4 slices cooked turkey bacon, chopped
¾ cup shredded cheddar cheese
2 green onions, finely chopped
Salt and pepper, to taste
10 egg roll wrappers
Vegetable oil, for frying
Optional: sour cream or ranch dressing, for dipping

? Ingredient Tips & Swaps:

No turkey bacon? Use regular bacon, pancetta, or even chopped sausage.

Make it spicy: Add a dash of hot sauce or diced jalapeños to the filling.

Cheese it up: Swap cheddar for pepper jack, mozzarella, or gouda.

Baked option: Brush egg rolls with oil and bake at 400°F for 15-20 mins until golden.

??? Directions:

1. Prepare the Filling:
2. Assemble the Egg Rolls:
3. Fry the Egg Rolls:
4. Serve and Dip:

? Tips for Maximum Crunch:

Seal the edges tightly so filling doesn't leak during frying.

Don't overcrowd the pan-too many at once can lower the oil temp.

Drain well: Let them sit on a paper towel-lined tray to keep that shell crisp.

? What to Serve With These Bad Boys:

Dorito Casserole - bold and cheesy to match the mayhem

Sheet Pan Quesadillas - perfect for a crowd

Crockpot Nacho Dip - scoopable, cheesy, and crowd-pleasing

Cheesy Hot Dip Sandwich Hack - because more cheese is always right

Easy Turkey Wings - double down on that turkey flavor

? Storage & Leftovers:

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

Reheat: Pop in the oven or air fryer to bring back the crisp.

Freezer tip: Freeze before frying-lay on a sheet tray, freeze solid, then store in a zip-top bag.

Fry from frozen, just add an extra minute or two.

? More Recipes You'll Love:

Sheet Pan Quesadillas

Crockpot Nacho Dip

DIRECTIONS

1. Prepare the Filling: In a large bowl, mix together the mashed potatoes, chopped turkey bacon, shredded cheddar, and green onions. Season with salt and pepper. Stir until fully combined.
2. Assemble the Egg Rolls: Lay one egg roll wrapper in a diamond shape. Spoon about 2 tablespoons of filling into the center. Fold the bottom corner up, then the sides in, and roll tightly. Seal the top edge with water. Repeat with the rest.
3. Fry the Egg Rolls: Heat 2 inches of vegetable oil in a deep skillet or pot to 350°F (175°C). Fry egg rolls in batches for 3-4 minutes, turning occasionally, until crispy and golden. Remove and drain on paper towels.
4. Serve and Dip: Serve warm with sour cream, ranch, or your favorite dipping sauce. They'll go fast-trust me.
5. ? Tips for Maximum Crunch: Seal the edges tightly so filling doesn't leak during frying.
6. Don't overcrowd the pan-too many at once can lower the oil temp.
7. Drain well: Let them sit on a paper towel-lined tray to keep that shell crisp.
8. ? What to Serve With These Bad Boys: Make it a snack spread or a full comfort feast with these tasty pairings:
9. Dorito : Casserole - bold and cheesy to match the mayhem
10. Sheet : Pan Quesadillas - perfect for a crowd
11. Crockpot : Nacho Dip - scoopable, cheesy, and crowd-pleasing

12. Cheesy : Hot Dip Sandwich Hack - because more cheese is always right
13. Easy : Turkey Wings - double down on that turkey flavor
14. ? Storage & Leftovers: Fridge: Store leftover egg rolls in an airtight container for up to 3 days.
15. Reheat: Pop in the oven or air fryer to bring back the crisp.
16. Freezer tip: Freeze before frying-lay on a sheet tray, freeze solid, then store in a zip-top bag. Fry from frozen, just add an extra minute or two.
17. ? More Recipes You'll Love: If this recipe rocked your snack world, don't miss these:
18. Sheet : Pan Quesadillas
19. Crockpot : Nacho Dip
20. Dorito : Casserole
21. Final Thoughts: These Turkey Bacon Mashed Potato Egg Rolls are the kind of culinary chaos we love-unexpected, craveable, and perfect for turning humble ingredients into a crispy masterpiece. Whether you're feeding a party or raiding the fridge, this recipe brings the mayhem in the most delicious way.
22. Tried it? Snap a pic and tag @chefmaniac-we want to see your golden, glorious creations!

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

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