

Bacon Cheesesteak Egg Rolls: The Snack You Won't Be Able to Stop Eating

Adds a salty, smoky depth that takes these egg rolls to the next level.



TIME
30 min

METHOD
Air fryer

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INGREDIENTS

6 strips Bacon, crumbled: Adds a salty, smoky depth that takes these egg rolls to the next level.

1 lb Ribeye Steak, thinly sliced: Ribeye is the gold standard for cheesesteaks due to its marbling and tenderness, which keeps the filling juicy.

1 Onion, chopped: Provides a sweet, aromatic base that is essential to any good cheesesteak.

1 cup Shredded Provolone Cheese: The classic choice for a cheesesteak, offering a mild, tangy flavor and an epic cheese pull.

10 Egg Roll Wrappers: The crunchy vehicle for our delicious filling.

Vegetable Oil for frying: You'll need enough for about 1-2 inches of depth in your pot.

Swaps and Notes:

Steak: While ribeye is fantastic, it can be pricey. A more budget-friendly option is to use top sirloin or even pre-shaved beef steak, which you can often find in the freezer section. The key is to slice it as thinly as possible against the grain.

Cheese: Provolone is classic, but don't be afraid to experiment! Sliced white American cheese will give you an extra-creamy melt. For a truly authentic Philly experience, you could even make a quick cheese sauce with Cheez Whiz.

Onions: I use a standard yellow onion, but a sweet Vidalia onion would also be delicious.

Wrappers: You can find egg roll wrappers in the

refrigerated section of most grocery stores, usually near the tofu and other produce. Make sure you get egg roll wrappers, not the smaller wonton wrappers.

Step-by-Step Instructions:

Tips for Success:

Slice Steak Thinly: For the most tender filling, make sure your steak is paper-thin. Placing the steak in the freezer for 20-30 minutes before slicing can make it much easier to cut.

Don't Overstuff: It's tempting to pack the wrappers full, but overstuffing can cause them to burst open while frying. About 2-3 tablespoons of filling is the sweet spot.

Seal Tightly: Ensure a tight seal on your egg rolls. Any gaps can allow oil to seep in or filling to leak out. A little water on your fingertip works perfectly as an adhesive.

Air Fryer or Baked Method: For a lighter version, you can brush the egg rolls with a little oil and bake them at 400°F (200°C) for 15-20 minutes, flipping halfway. Or, air fry at 375°F (190°C) for 10-12 minutes, flipping halfway through. Note that they won't be quite as blistered and crispy as the fried version, but still delicious!

Serving Suggestions and Pairings:

More Recipes You Will Love:

For an easy weeknight meal, [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).

Speaking of amazing dips, see [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#).

If you need another perfect party food, try these [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).

And for the easiest dip you'll ever make, [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).

Final Thoughts:

DIRECTIONS

1. Let's get rolling! Follow these steps for egg roll perfection.
2. **Step 1: Cook the Filling** Place a large skillet over medium-high heat. Add the thinly sliced steak and chopped onions. Cook, stirring frequently, until the steak is fully browned and the onions have softened and become translucent, about 5-7 minutes. Drain off any excess grease from the skillet.
3. **Step 2: Add the Bacon and Cheese** To the skillet with the cooked steak and onions, add the crumbled bacon and the shredded provolone cheese. Stir everything together continuously until the cheese is completely melted and the filling is gooey and well-combined. Remove from the heat and let it cool for a few minutes-this will make it much easier to handle when rolling.
4. **Step 3: Roll the Egg Rolls** Place an egg roll wrapper on a clean, flat surface in a diamond shape (with a corner pointing towards you). Spoon about 2-3 tablespoons of the cheesesteak mixture onto the bottom third of the wrapper. Fold the bottom corner up and over the filling. Fold in the left and right corners, creating an envelope shape. Roll it up tightly towards the top corner. To seal, moisten the edges of the final corner with a little water and press it firmly.
5. **Step 4: Fry to Golden Perfection** In a heavy-bottomed pot or deep skillet, heat about 1-2 inches of vegetable oil to 350°F (175°C). Carefully place 2-3 egg rolls into the hot oil, being sure not to overcrowd the pot. Fry for 3-4 minutes, turning occasionally, until they are deep golden brown and crispy on all sides. Use tongs to remove them from the

oil and let them drain on a wire rack or a plate lined with paper towels.

6. **Tips for Success: Slice Steak Thinly:** For the most tender filling, make sure your steak is paper-thin. Placing the steak in the freezer for 20-30 minutes before slicing can make it much easier to cut.
7. **Don't : Overstuff:** It's tempting to pack the wrappers full, but overstuffing can cause them to burst open while frying. About 2-3 tablespoons of filling is the sweet spot.
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10. **Serving Suggestions and Pairings:** These Bacon Cheesesteak Egg Rolls are phenomenal on their own, but a good dipping sauce sends them into the stratosphere. A spicy ketchup, a creamy horseradish sauce, or a garlic aioli would all be fantastic. But if you want to double down on the cheesy goodness, serve them with a rich, warm dip. In fact, This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes and makes an absolutely incredible pairing for these savory egg rolls.
11. **More Recipes You Will Love:** If you're a fan of cheesy, crowd-pleasing comfort food, then you are in the right place. Here are a few other recipes you absolutely have to try:
12. For an easy weeknight meal, : This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut.
13. Speaking of amazing dips, see : How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip.
14. If you need another perfect party food, try these Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
15. And for the easiest dip you'll ever make, : This Crockpot Nacho Dip Is the Reason I Never Have Leftovers.
16. **Final Thoughts:** This is one of those recipes that will earn you a legendary reputation among your friends and family. It's the perfect blend of familiar comfort and exciting novelty. I urge you to give this Bacon Cheesesteak Egg Roll Insanity a try. Embrace the delicious madness!
17. When you do, please come back and leave a comment to let me know how they turned out. I love hearing about your experiences in the kitchen!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/bacon-cheesesteak-egg-rolls-the-snack-you-wont-be-able-to-stop-eating/>