

Banh Mi Eggroll Frenzy - With Smoky Turkey Bacon and Classic Vietnamese Flavors

Turkey Bacon Banh Mi Eggroll Frenetic



OVEN
350°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Filling:

- 1 cup cooked, shredded chicken or sliced grilled chicken
- 4 slices cooked turkey bacon, chopped
- 1/2 cup shredded carrots
- 1/2 cup thinly sliced cucumber (peeled and deseeded)
- 1/4 cup chopped fresh cilantro
- 1 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tsp sugar
- Salt and black pepper to taste

For the Eggrolls:

- 12 eggroll wrappers
- 1 egg, beaten (for sealing)
- Vegetable oil for frying
- Optional Toppings & Dips:
 - Sriracha mayo or hoisin sauce
 - Pickled daikon and carrot garnish

DIRECTIONS

- 1.** Prepare the Filling:: In a mixing bowl, combine cooked chicken, turkey bacon, carrots, cucumber, cilantro, soy sauce, vinegar, sugar, salt, and pepper. Toss until everything is well mixed. Let sit 5-10 minutes to soak up the flavors.
- 2.** Assemble the Eggrolls:: Lay an eggroll wrapper in a diamond shape. Spoon ~2 tablespoons of filling into the center. Fold the bottom corner over the filling, then fold in sides, roll tightly, and seal the top with beaten egg. Repeat with remaining wrappers.
- 3.** Fry to Golden Perfection:: Heat oil in a skillet or pot to 350°F (175°C). Fry eggrolls 2-3 minutes per side, in batches. Don't overcrowd. Drain on paper towels.
- 4.** Serve It Up:: Serve hot with sriracha mayo, hoisin, or both. Garnish with pickled veggies or extra cilantro for bonus flavor and crunch.

SWAPS & NOTES

Meat Swap : Try tofu or tempeh for a vegetarian twist.
Add Heat : A touch of sliced jalapeño inside adds an authentic Banh Mi burn.

More Pickle : Add some homemade pickled daikon to the filling for that signature zing.

Wrap Options : Rice paper wrappers can be used for a fresh, non-fried version.

TIPS FOR SUCCESS

Seal Tightly : Loose rolls can fall apart while frying-use enough egg and firm folds.

Fry in Batches : Overcrowding the oil lowers the temperature and leads to soggy eggrolls.

Chill the Filling : A quick 10-minute chill helps the filling stay tight and makes rolling easier.

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

Original recipe: <https://chefmaniac.com/banh-mi-eggroll-frenzy-with-smoky-turkey-bacon-and-classic-vietnamese-flavors/>