

## Air Fryer Buffalo Chicken Egg Rolls: Crispy & Flavorful

Get ready to elevate your appetizer game with these incredible



**OVEN**  
**375°F**

**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 cups cooked, shredded chicken (rotisserie chicken works great!)

1/4 cup buffalo sauce (adjust for spiciness)

1/4 cup ranch or blue cheese dressing (for creaminess)

1/2 cup shredded mozzarella or cheddar cheese (optional, for extra gooeyness)

1/4 cup diced celery (adds crunch and balances flavor)

1 green onion, thinly sliced (optional, for freshness)

8-10 egg roll wrappers

1 tbsp water (to seal the wrappers)

Extra buffalo sauce (for dipping)

Ranch or blue cheese dressing

Celery sticks and carrot sticks (optional, for serving)

Swaps and Notes:

**Shredded Chicken:** This recipe is fantastic for using up leftover chicken! Rotisserie chicken is a go-to for speed and flavor, but you can easily boil and shred chicken breasts or thighs.

**Buffalo Sauce:** Choose your favorite brand and heat level. Frank's RedHot Buffalo Wing Sauce is a classic! Adjust the amount to your desired spiciness.

**Dressing:** Ranch dressing provides a cool, herby balance, while blue cheese dressing offers a

sharper, tangier counterpoint. Use what you love!

**Cheese:** Mozzarella provides a nice melt, while cheddar adds more flavor. A blend is always a good idea!

**Celery:** Don't skip the celery! It adds a crucial crunch and a fresh, slightly bitter note that cuts through the richness, just like with classic buffalo wings.

**Green Onion:** Adds a mild oniony freshness. If you don't have it, a tiny pinch of onion powder in the filling can add a subtle flavor.

**Egg Roll Wrappers:** These are typically found in the refrigerated produce section of most grocery stores. Spring roll wrappers are usually too thin.

## DIRECTIONS

1. Let's get these crispy, flavorful egg rolls assembled and air-fried!
2. **Step 1: Preheat the Air Fryer** Preheat your air fryer to 375°F (190°C) for 3-5 minutes. This ensures the air fryer is hot enough to start crisping the egg rolls immediately.
3. **Step 2: Prepare the Filling** In a medium mixing bowl, combine the cooked, shredded chicken, buffalo sauce, ranch or blue cheese dressing, shredded cheese (if you're using it for that extra gooeyness), diced celery, and thinly sliced green onion (if desired). Stir everything together thoroughly until all the ingredients are evenly coated and well combined.
4. **Step 3: Assemble the Egg Rolls** Lay one egg roll wrapper on a clean, flat surface in a diamond shape (with one corner pointing towards you). Place about 2-3 tablespoons of the prepared filling in the center of the wrapper, closer to the bottom corner. Fold the bottom corner of the wrapper up and over the filling, tucking it in tightly. Then, fold in the left and right sides towards the center, creating an envelope shape. Starting from the bottom, tightly roll the wrapper upwards towards the remaining top corner. Just before you reach the very top corner, dab a small amount of water onto the corner (this acts like glue) and press it down to seal the egg roll tightly. Repeat this process with the remaining wrappers and filling.
5. **Step 4: Cook in the Air Fryer** Lightly spray the assembled egg rolls evenly with cooking oil (avocado oil or olive oil spray works well). This helps them get beautifully golden and crispy. Carefully place the egg rolls in the air fryer basket in a single layer.

It's crucial to leave space between each roll for proper air circulation; this ensures they crisp up rather than steam. You will likely need to cook them in batches. Cook at 375°F (190°C) for 8-10 minutes, flipping them halfway through the cooking time. Continue to cook until they are gloriously golden brown and perfectly crispy on all sides.

6. Step 5: Serve Once cooked, carefully remove the hot, crispy egg rolls from the air fryer. Serve them immediately while they are warm, alongside extra buffalo sauce for those who crave more heat, and a generous side of ranch or blue cheese dressing for dipping. For a classic buffalo wing-inspired presentation, don't forget to add fresh celery sticks and carrot sticks on the side.

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## TIPS FOR SUCCESS

**Don't Overfill:** It's tempting to cram in as much filling as possible, but overfilling can make the egg rolls difficult to roll and prone to bursting during cooking.

**Seal Tightly:** Make sure to seal the egg roll wrappers well with water.

A loose seal can cause them to unravel in the air fryer.

**Single Layer is Key:** For maximum crispiness, never stack egg rolls in the air fryer.

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

Original recipe: <https://chefmaniac.com/air-fryer-buffalo-chicken-egg-rolls-crispy-flavorful/>