

## Easy Homemade Crispy Chicken Egg Rolls - Better Than Takeout!

Crispy Chicken Egg Rolls with Creamy Dipping Sauce



**OVEN**  
**400°F**

**TIME**  
**12 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Egg Rolls:

**Shredded Chicken (2 cups):** Use poached chicken breasts or a store-bought rotisserie chicken for convenience.

**Cheddar or Colby-Jack Cheese (1 cup):** Freshly shredded melts the best.

**Cream Cheese (½ cup):** Make sure it is softened to room temperature for easy mixing.

**Green Onions (2 tablespoons):** Finely chopped for a fresh, peppery bite.

**Garlic Powder (1 teaspoon):** Adds depth without the moisture of fresh garlic.

**Onion Powder (½ teaspoon):** Enhances the savory profile.

**Salt and Pepper:** To taste.

**Egg Roll Wrappers (10-12):** Found in the refrigerated produce section of most grocery stores.

**Vegetable Oil:** For frying (canola or peanut oil also work well).

For the Dipping Sauce:

**Mayonnaise (½ cup):** The creamy base of the sauce.

**Ketchup (2 tablespoons):** For a touch of sweetness and color.

**Sweet Chili Sauce (1 tablespoon):** Adds a mild heat and tang.

**Rice Vinegar or Lemon Juice (1 teaspoon):** Provides the necessary acidity.

Salt: A small pinch to balance the flavors.

## DIRECTIONS

1. Prepare the Filling: In a large mixing bowl, combine the shredded chicken, shredded cheese, softened cream cheese, green onions, garlic powder, onion powder, salt, and pepper. Use a sturdy spatula to fold everything together until the chicken is evenly coated in the creamy mixture.
2. Assemble the Egg Rolls: Lay one egg roll wrapper on a clean, flat surface so it looks like a diamond. Place approximately 2-3 tablespoons of the chicken mixture in the center.
3. Fold the bottom corner over the filling.
4. Tuck in the left and right side corners toward the middle.
5. Roll the wrapper tightly toward the top corner.
6. Dip your finger in a bit of water and run it along the edges of the top corner to seal the roll shut.
7. Heat the Oil: In a heavy-bottomed pot or deep skillet, pour about 5 cm (2 inches) of vegetable oil. Heat the oil to 175°C (350°F). If you don't have a thermometer, you can test it by dropping a small piece of wrapper into the oil; if it sizzles and rises to the surface immediately, it's ready.
8. Fry to Perfection: Carefully place 3-4 egg rolls into the hot oil. Do not overcrowd the pan, as this will drop the oil temperature and lead to greasy egg rolls. Fry for 3-4 minutes, turning occasionally with tongs, until they are a deep golden brown. Drain on a wire rack or paper towels.
9. Mix the Dipping Sauce: While the egg rolls are cooling slightly, whisk together the mayonnaise, ketchup, sweet chili sauce, rice vinegar, and salt in a small

bowl until the sauce is smooth and creamy.

## SWAPS & NOTES

, these Crispy Chicken Egg Rolls with Creamy Dipping Sauce are a total game-changer.

Most people think of egg rolls as a strictly "takeout-only" food, but making them at home is surprisingly simple and allows you to control the quality of the ingredients.

By using tender shredded chicken and a blend of gooey cheeses, we're taking the traditional egg roll and giving it a comfort-food twist that is hard to resist.

Why I Love This Recipe What makes this recipe a staple in my kitchen is its versatility.

## TIPS FOR SUCCESS

**Don't Overfill:** It's tempting to pack them full, but overfilling can cause the wrappers to burst in the hot oil.

**Keep Wrappers Covered:** While you are working, keep the unused egg roll wrappers under a damp paper towel to prevent them from drying out and becoming brittle.

**Check the Seal:** Ensure the edges are completely sealed with water, or the cheese filling will leak out into the oil.

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

Original recipe: <https://chefmaniac.com/easy-homemade-crispy-chicken-egg-rolls-better-than-takeout/>