

Air Fryer Loaded Cheeseburger Egg Rolls That Are Crispy, Cheesy, and Addictively Good

Air Fryer Loaded Cheeseburger Egg Rolls



OVEN
380°F

TIME
10 to 12 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound ground beef
- 1 cup shredded cheddar cheese
- 1/2 cup diced pickles
- 1/4 cup diced onions
- 1/4 cup ketchup
- 1 tablespoon mustard
- 12 egg roll wrappers
- Cooking spray or oil for misting
- Salt and pepper to taste

DIRECTIONS

1. In a skillet over medium heat, cook the ground beef until browned and fully cooked. Drain any excess fat.
2. Stir in the shredded cheddar cheese, diced pickles, diced onions, ketchup, mustard, salt, and pepper. Mix until everything is combined and the cheese begins to melt into the mixture.
3. Lay an egg roll wrapper on a flat surface with one corner pointing toward you. Place about 2 tablespoons of filling in the center.
4. Fold the wrapper according to the package directions, sealing the edges well so the filling stays inside during cooking.
5. Repeat with the remaining wrappers and filling, placing the finished egg rolls seam side down.
6. Preheat the air fryer to 380°F (190°C).
7. Lightly spray the egg rolls with cooking spray or mist them with oil.
8. Arrange them in a single layer in the air fryer basket, making sure not to overcrowd.
9. Cook for 10 to 12 minutes, flipping halfway through, until the egg rolls are golden brown and crispy.
10. Serve warm with extra ketchup and mustard for dipping.

SWAPS & NOTES

Ground beef gives these egg rolls that classic cheeseburger flavor, but ground turkey can work if you want a lighter variation.

Sharp cheddar adds bold flavor, though American cheese or a

cheddar blend would also give you that classic burger feel.

If you like a little extra texture, you can add finely chopped cooked bacon to the filling.

For a little heat, mix in diced jalapeños or a splash of hot sauce.

TIPS FOR SUCCESS

It is tempting, but too much filling makes them harder to roll and more likely to burst open in the air fryer.

Seal the edges well with a little water if needed.

A tight seal helps keep the filling in place while the outside crisps up.

Giving each egg roll a little space in the basket helps the hot air circulate properly for the crispiest finish.

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

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