

Prep Time: 20 Minutes

Cook Time: 15 Minutes

Total Time: 35 Minutes

Intensity Level: Medium (Requires frying and rolling techniques)

Table of Contents



- [Introduction](#)
- [Ingredients](#)
- [Equipment](#)
- [Instructions](#)
 - [Phase 1: Preparation \(Time: 10 Minutes | Intensity: Low\)](#)
 - [Phase 2: Making the Filling \(Time: 5 Minutes | Intensity: Low\)](#)
 - [Phase 3: Rolling the Egg Rolls \(Time: 10 Minutes | Intensity: Medium\)](#)
 - [Phase 4: Cooking \(Time: 10-15 Minutes | Intensity: High\)](#)
 - [Phase 5: Plating and Serving \(Time: 2 Minutes | Intensity: Low\)](#)
- [Recipe Notes & Variations](#)
- [Nutrition](#)

Introduction

Welcome to the ultimate fusion of two beloved appetizers! These Bacon Jalapeño Popper Egg Rolls take the creamy, spicy, and smoky flavors of a classic jalapeño popper and wrap them in a crispy, golden-brown egg roll shell. Perfect for game day, parties, or a fun Friday night dinner, these rolls offer a satisfying crunch followed by a molten, savory center. With a blend of cream cheese, sharp cheddar, crispy bacon, and fresh jalapeños, this recipe is designed to be approachable for the home cook while delivering restaurant-quality results. Whether you are an air-fryer enthusiast or prefer the traditional deep-fry method, this guide will walk you through every step to achieve the perfect bite.

Ingredients

The Filling:

- 8 oz cream cheese, softened to room temperature
- 1 cup sharp cheddar cheese, shredded
- 1 lb bacon, cooked until crispy and crumbled
- 3-4 fresh jalapeños, seeded and finely diced (leave seeds in for extra heat)
- 2 green onions, thinly sliced
- 1 tsp garlic powder
- 1/2 tsp smoked paprika
- 1/4 tsp black pepper

The Wrapper and Seal:

- 12 egg roll wrappers
- 1 large egg, beaten (for egg wash)

- 2 tbsp all-purpose flour (optional, for sealing slurry)
- 2 tbsp water (optional)

For Frying:

- 4 cups vegetable or canola oil (if deep frying)
- Non-stick cooking spray (if air frying)

For Serving:

- Ranch dressing or sour cream
- Sweet chili sauce (optional)

Equipment

- Large skillet (for bacon)
- Mixing bowls
- Cutting board and knife

- Measuring cups and spoons
- Deep fryer or heavy-bottomed pot (if deep frying)
- Air fryer (if using air fryer method)
- Wire rack and paper towels
- Pastry brush

Instructions

Phase 1: Preparation (Time: 10 Minutes | Intensity: Low)

1. Cook the Bacon: If you haven't already, cook the bacon in a large skillet over medium heat until crispy. Transfer to a paper towel-lined plate to drain. Once cooled, crumble the bacon into small pieces. *Tip: You can cook the bacon ahead of time to save time during assembly.*
2. Prep the Vegetables: Wash and dry the jalapeños. Cut off the stems, slice them in half lengthwise, and remove the seeds and ribs (unless you want extreme heat). Finely dice the jalapeños. Slice the green onions thinly.
3. Soften the Cream Cheese: Ensure your cream cheese is at room temperature so it mixes smoothly. If it is cold, you can microwave it for 15-20 seconds in a microwave-safe bowl.

Phase 2: Making the Filling (Time: 5 Minutes | Intensity: Low)

1. **Combine Ingredients:** In a large mixing bowl, combine the softened cream cheese, shredded cheddar cheese, crumbled bacon, diced jalapeños, sliced green onions, garlic powder, smoked paprika, and black pepper.
2. **Mix:** Use a spatula or fork to mix everything together until well incorporated. The mixture should be thick and creamy. Taste the mixture (it is safe to eat as it contains no raw meat or eggs) and adjust seasoning if necessary.

Phase 3: Rolling the Egg Rolls (Time: 10 Minutes | Intensity: Medium)

This phase requires a bit of finesse. Keep the egg roll wrappers covered with a damp paper towel while you work to prevent them from drying out.

1. **Set Up Station:** Place an egg roll wrapper on a clean, dry surface in a diamond shape (one corner pointing towards you). Keep a small bowl of water or egg wash nearby.
2. **Add Filling:** Spoon about 2 tablespoons of the filling onto the bottom corner of the wrapper. Do not overfill, or the roll will burst during cooking.
3. **Roll:** Fold the bottom corner up over the filling and tuck it tightly. Fold the left and right corners in toward the center. Brush the top corner with a little beaten egg (or a slurry of flour and water). Roll the wrapper up tightly to seal. Ensure there are no air pockets.
4. **Repeat:** Place the finished roll on a plate or baking sheet seam-side down. Repeat with

the remaining wrappers and filling. *Tip: If you have extra filling, it makes a great dip for crackers!*

Phase 4: Cooking (Time: 10-15 Minutes | Intensity: High)

You have two options for cooking. Choose one based on your equipment.

Option A: Deep Frying (Intensity: High)

1. **Heat Oil:** In a heavy-bottomed pot or deep fryer, heat about 2-3 inches of oil to 350°F (175°C). Use a thermometer to maintain the temperature; if the oil is too hot, the wrapper will burn before the filling is hot.
2. **Fry:** Carefully place 3-4 egg rolls into the hot oil at a time. Do not overcrowd the pot. Fry for 3-4 minutes, turning occasionally, until golden brown and crispy.
3. **Drain:** Remove with tongs and place on a wire rack or paper towel-lined plate to drain excess oil.

Option B: Air Frying (Intensity: Medium)

1. **Preheat:** Preheat your air fryer to 400°F (200°C) for 3 minutes.
2. **Prepare:** Lightly spray the egg rolls with cooking spray on all sides. This helps them crisp up.

3. Cook: Place the egg rolls in a single layer in the air fryer basket (cook in batches if necessary). Air fry for 6-8 minutes, flipping halfway through, until golden and crispy.

Phase 5: Plating and Serving (Time: 2 Minutes | Intensity: Low)

1. Cool: Allow the egg rolls to cool for 2-3 minutes before serving. The filling will be extremely hot (like molten lava!), so warn your guests.
2. Serve: Arrange on a platter. Serve with a side of cool ranch dressing, sour cream, or a sweet chili sauce for dipping.

Recipe Notes & Variations

- The “Last” of the Recipe: If you have leftover filling, it is delicious spread on toast or used as a dip. Leftover egg rolls can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, use an air fryer or oven to regain crispiness (avoid the microwave, which will make them soggy).
- Heat Level: For a milder version, use only 1 jalapeño and ensure all seeds are removed. For a spicier version, leave the seeds in or add a pinch of cayenne pepper.
- Sealing Tip: If your egg rolls are bursting open during frying, you likely didn’t seal the edges well. Use a generous amount of egg wash and press firmly to seal.

Nutrition

Serving Size: 1 Egg Roll (Based on 12 rolls)

Please note: Nutritional values are estimates and will vary based on specific ingredients used, size of the rolls, and cooking method.

- Calories: ~210 kcal
- Total Fat: 14g (Saturated Fat: 6g)
- Cholesterol: 45mg
- Sodium: 380mg
- Total Carbohydrates: 12g (Dietary Fiber: <1g, Sugars: 1g)
- Protein: 8g