Prep Time: 25 minutes | Cook Time: 15–20 minutes | Total Time: 45 minutes
Yield: 12 eggrolls (6 servings of 2) | Intensity Level: Moderate

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Introduction

Bacon Jalapeño Popper Eggrolls take everything you love about a classic jalapeño popper — the creamy, tangy filling, the smoky bacon, the sharp cheddar, the gentle kick of heat — and wrap it all in a crisp, golden eggroll shell. The result is an irresistible fusion appetizer that's

crunchy on the outside, molten and creamy on the inside, and gone in seconds at any gathering. This recipe is designed for the home cook who wants big party flavor without deep-frying: these eggrolls are pan-fried in a shallow layer of oil, which gives you that shattering crunch with far less mess and fuss (or you can air-fry or oven-bake them — see the notes). They come together in about 45 minutes, can be assembled ahead and frozen for later, and are perfect for game day, potlucks, and holiday platters. Serve them with a cool ranch or sour cream dip and watch them disappear.

Ingredients

For the Filling

- 8 oz (225 g) cream cheese, softened
- 1 cup (115 g) shredded sharp cheddar cheese
- ½ cup (55 g) shredded Monterey Jack or mozzarella
- 8 slices bacon, cooked crisp and crumbled
- 3–4 fresh jalapeños, seeded and finely diced (about ½ cup; leave seeds in for more heat)
- 2 green onions, finely sliced
- 1 tsp garlic powder

- ½ tsp onion powder
- ½ tsp smoked paprika
- ¼ tsp black pepper
- Pinch of salt (bacon and cheese are already salty)

For Assembly & Frying

- 12 eggroll wrappers (6-inch square)
- 1 large egg, beaten (for sealing)
- 2–3 cups (480–720 ml) vegetable or canola oil, for shallow frying
- 1 tbsp water (mixed with the egg for the egg wash)

For the Dipping Sauce

- ½ cup (120 g) sour cream or Greek yogurt
- 2 tbsp ranch dressing

- 1 tbsp chopped fresh cilantro or chives
- Squeeze of lime juice
- Pinch of salt and cayenne

Equipment

- Large skillet or frying pan (deep-sided)
- Mixing bowls
- Pastry brush
- Tongs
- Wire cooling rack over paper towels
- Instant-read thermometer (for oil temperature)

Time & Intensity Breakdown

Stage	Time	Intensity	What's Happening
Cook & crumble bacon	8 min	Moderate	Crisp bacon; reserve a little fat
Make the filling	5 min	Low	Mix cheeses, jalapeños, bacon, seasonings
Assemble eggrolls	8–10 min	Moderate	Fill, roll, and seal 12 wrappers
Heat the oil	5 min	Moderate	Bring oil to 350°F (175°C)
Fry in batches	8–10 min	Moderate–High	Golden, blistered, crisp exterior
Drain & serve	3 min	Low	Blot, plate, and dip

Total active time: ~32 minutes | Total passive time: ~13 minutes

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Instructions

Step 1: Cook the Bacon (8 minutes | Moderate Intensity)

Cook the bacon slices in a skillet over medium heat for 6–8 minutes, turning once, until deeply crisp. Transfer to a paper-towel-lined plate to drain, then crumble into small pieces. Reserve about 1 teaspoon of the bacon fat and set it aside — it adds a lovely smoky note to the filling. (Alternatively, bake the bacon on a rack at 400°F for 15–18 minutes.)

Step 2: Make the Filling (5 minutes | Low Intensity)

In a large mixing bowl, beat the softened cream cheese until smooth. Add the cheddar, Monterey Jack, crumbled bacon, diced jalapeños, green onions, garlic powder, onion powder, smoked paprika, black pepper, the reserved bacon fat (if using), and a pinch of salt. Stir until fully and evenly combined. Taste and adjust the heat — if you want more kick, add another diced jalapeño. Chill the filling in the refrigerator while you set up your rolling station; cold filling is much easier to work with.

Step 3: Assemble the Eggrolls (8–10 minutes | Moderate Intensity)

Set up a clean work surface with the eggroll wrappers, a small bowl of the beaten egg mixed with 1 tablespoon water, and a pastry brush. Lay one wrapper on the surface in a diamond orientation (a corner pointing toward you). Spoon about 2 tablespoons of filling onto the lower third of the wrapper, shaping it into a small log. Don’t overfill — overstuffed eggrolls burst during frying. Fold the bottom corner up over the filling, tuck in the side corners, and roll firmly toward the top corner. Brush the top edge with egg wash and press to seal. Repeat with the remaining wrappers, keeping the finished eggrolls covered with a damp towel so they don’t dry out.

Step 4: Heat the Oil (5 minutes | Moderate Intensity)

Pour about 1 inch of oil into a deep-sided skillet and heat over medium heat to 350°F (175°C). Use an instant-read thermometer to confirm the temperature — too cool and the eggrolls soak up oil; too hot and the wrappers burn before the filling heats through. If you don’t have a thermometer, a cube of bread should sizzle and brown in about 60 seconds.

Step 5: Fry in Batches (8–10 minutes | Moderate–High Intensity)

Carefully lower 3–4 eggrolls into the hot oil using tongs, seam-side down. Fry for 2–3 minutes per side, turning once or twice, until deep golden brown and blistered all over. Maintain the oil temperature around 350°F between batches — adjust the heat as needed. Don’t crowd the pan; crowded eggrolls drop the oil temperature and turn greasy.

Step 6: Drain and Serve (3 minutes | Low Intensity)

Transfer the fried eggrolls to a wire rack set over paper towels to drain. Let them rest 2–3 minutes — the filling is molten and dangerously hot straight from the oil. Cut each eggroll on a sharp diagonal, arrange on a platter, and serve with the dipping sauce.

To make the dipping sauce: Stir together the sour cream, ranch dressing, cilantro, lime juice,

salt, and cayenne in a small bowl. Chill until serving.

Make-Ahead & Alternative Cooking Methods

- Make ahead: Assemble the eggrolls, place them on a parchment-lined tray, and freeze solid, then transfer to a zip-top bag for up to 2 months. Fry from frozen, adding 1–2 minutes per side.

- Air fryer: Brush eggrolls lightly with oil and air-fry at 375°F (190°C) for 10–12 minutes, flipping halfway.

- Oven-baked: Brush with oil and bake at 425°F (220°C) on a parchment-lined sheet for 15–18 minutes, turning once, until golden.

Serving Suggestions

Serve with the ranch dipping sauce, or offer blue cheese dressing, sweet chili sauce, or a spicy chipotle mayo. Arrange on a game-day platter alongside mozzarella sticks and chicken wings. A sprinkle of fresh cilantro and a lime wedge make a pretty finish.

Storage & Reheating

- Refrigerator: Store cooled eggrolls in an airtight container for up to 3 days.
- Reheating: Re-crisp in a 350°F (175°C) oven or air fryer for 6–8 minutes — the microwave will make them soggy.
- Freezer: Freeze fried, cooled eggrolls for up to 2 months; reheat from frozen in the oven or air fryer.

Nutrition Information (Per Serving, 2 Eggrolls, Based on 6 Servings)

Values are estimates and will vary by brand of wrappers, cheese, and bacon, and by how much oil is absorbed.

Nutrient	Amount per Serving
Calories	~390 kcal
Total Fat	~27 g
— Saturated Fat	~12 g
Cholesterol	~85 mg
Sodium	~620 mg
Total Carbohydrates	~23 g
— Fiber	~1 g
— Sugars	~2 g
Protein	~13 g