Tex Mex Egg Rolls



Ingredients:

- 1 TBLS vegetable oil, plus more for frying
- 2 cups chicken breasts, cooked and diced
- ½ yellow onion, diced
- 1 clove garlic, minced
- 1 tsp cumin
- 1 tsp chili powder
- ½ tsp kosher salt
- 1 cup black beans
- 1 cup corn
- 1 green bell pepper, diced
- 1 Roma tomato, diced finely and dried on paper towel
- ½ cup cheddar cheese, shredded
- 2 TBLSs chopped cilantro
- 1 package egg roll wrappers, 24-count

Ingredients, Avocado Dipping Sauce:

- 8 ounces cream cheese, softened
- ¼ cup sour cream
- 1 bunch cilantro, stems removed
- ½ avocado

Method:

1. In a food processor, add the cream cheese, sour cream, cilantro leaves and avocado. Pulse and blend until a smooth creamy sauce.
2. Transfer to a bowl, chill in the refrigerator while you make the egg rolls. Stir and serve.
3. Add the vegetable oil to a cast iron skillet on high heat with the chicken, onion, garlic, cumin, chili powder and kosher salt. Stir and cook for 1 minute before turning off the heat.
4. Combine the corn, black beans, bell pepper, tomato, cheddar cheese and cilantro.
5. Add 3 TBLSs of the mixture to the middle of an egg roll wrapper.
6. Starting the bottom left pull corner over the meat, then fold the two sides in.
7. Wet the edges and roll tightly.
8. Set a pan to heat with canola oil, about an inch high would do the trick.
9. Heat the oil until it's 375 degrees.
10. Add 3-4 egg rolls to the hot oil, careful not to overcrowd the pan. Fry until the outside is golden brown.
11. Once they have browned, you can take them out and dry them on a cooling rack.
12. Serve hot with the avocado dipping sauce.