

Mini Jalapeno Popper Egg Rolls

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Ingredients

8 oz cream cheese, softened
1 cup cheddar cheese
4 oz canned jalapeño peppers, diced
½ teaspoon garlic powder
2 green onions, finely sliced
1 package wonton wrappers
vegetable oil for frying

Directions

Preheat oil to 350 degrees.

Combine the cream cheese, cheddar, jalapeño peppers, garlic powder and green onions.

Place each wonton wrapper diagonally and add 1 tablespoon of filling. Brush a little bit of water on the edge of the wrapper and fold in half pinching to seal. Fold the sides in and roll the egg roll ensuring it is completely sealed.

Drop each egg roll into the hot oil for about 3 minutes or until brown and crispy.

Caution: the filling will be hot! Let cool 5 minutes before serving.