

Southwest Egg Rolls

~in the Air Fryer~

2 teaspoons olive oil
1/2 cup diced green onion
1/2 cup diced orange bell pepper
1 cup frozen corn
1/2 jalapeno, seeded and chopped
3 garlic cloves, minced
3/4 cup canned black beans, drained
1 cup packed fresh spinach leaves
2 teaspoons Southwest Seasoning
1/3 cup fresh chopped cilantro
3/4 cup shredded pepper jack cheese
8-9 egg roll wrappers
Olive oil cooking spray
Southwest Dip



Drizzle 2 teaspoons of olive oil on a large sauté pan, combine the green onion, orange bell pepper, corn, and jalapeno, and garlic over medium heat. Saute for about 3-4 minutes until cooked through, then add the canned black beans and spinach, until the spinach is wilted down. Then add the Southwest Seasoning and stir, mixing it all together.

Once all the vegetables and spices are combined, turn off the heat and stir in the cilantro and pepper jack cheese. Preheat air fryer (if using) to 375°. On the side, place an egg roll wrapper to make a diamond shape. Add about 1/3 to 1/2 cup of the southwestern filling and fold up the bottom. Then fold in both sides, making an envelope shape. Spray all the edges with olive oil. Continue to roll the bottom of the envelope towards the top of the diamond, folding in the sides as needed. Spray olive oil on the top of the egg roll flap to secure it and place it in the air fryer, seam side down. Spray olive oil over the entire surface of the egg roll.

Arrange the egg rolls in the air fryer in a single layer, seam side down, and cook for 8 minutes until golden brown. Rotate each egg roll topside down and cook another 4-5 minutes until golden brown. Remove from the air fryer and allow them to cool before serving with dipping sauce.