



Crispy Air Fryer Egg Rolls: A Flavorful Homemade Delight

Description

There's something incredibly satisfying about biting into a perfectly crispy egg roll—the crunch, the savory filling, and the comforting warmth all come together to create a snack or appetizer that's hard to resist. Traditionally deep-fried, egg rolls have often been considered an indulgence. But what if you could enjoy that same golden crunch with a fraction of the oil and fuss? Thanks to the air fryer, this is now easier than ever.

Growing up, egg rolls were always a special treat during family gatherings and celebrations. The smell of frying wrappers and sizzling pork filled the kitchen, creating an atmosphere full of anticipation. But as I became more health-conscious and discovered the magic of the air fryer, I wanted to recreate that nostalgic flavor with a lighter twist. After some experimenting, this recipe emerged—a perfect balance of juicy ground pork, fresh veggies, and aromatic spices, all wrapped in crisp air-fried wrappers. It's a simple, healthier alternative that keeps all the best parts intact.

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Ingredients You'll Need

- 1 lb (450 g) ground pork
- 2 cups finely shredded cabbage
- 1 cup grated carrots
- 1/2 cup chopped green onions
- 2 tablespoons soy sauce
- 2 cloves garlic, minced
- 1 tablespoon grated ginger
- 1 tablespoon sesame oil
- 10-12 egg roll wrappers
- Salt and pepper, to taste

Step-by-Step Instructions

1. Prepare the Filling:

Heat a skillet over medium heat and cook the ground pork until golden brown and cooked through. Add the shredded cabbage, grated carrots, chopped green onions, minced garlic, and grated ginger. Stir everything together and cook for another 3-5 minutes until the vegetables soften slightly.

2. Season the Filling:

Stir in the soy sauce and sesame oil, then season with salt and pepper to taste. Remove the skillet from heat and let the filling cool for a few minutes, making it easier to handle when assembling.

3. Assemble the Egg Rolls:

Lay an egg roll wrapper flat on a clean surface. Spoon a generous amount of the cooled filling near one corner of the wrapper. Fold in the sides tightly and roll up firmly, sealing the edges as you go. Repeat until all filling and wrappers are used.

4. Air Fry to Perfection:

Preheat your air fryer to 375°F (190°C) for about 5 minutes. Lightly spray or brush each egg roll with oil to promote crisping. Place them in the air fryer basket in a single layer, ensuring they don't touch. Cook for 10-12 minutes, flipping halfway through for even golden-brown crispness.

5. Serve:

Carefully remove the egg rolls from the air fryer and let them cool slightly before serving. They're perfect with your favorite dipping sauces like sweet chili, soy sauce, or even a tangy mustard.

Tips and Variations

- **Customize your filling:** Feel free to add diced bell peppers, mushrooms, or even avocado for a twist on the classic flavor.
- **Storage:** Keep any leftovers in an airtight container in the fridge for up to 3 days, or freeze for up to 2 months.
- **Reheating:** For best texture, reheat your egg rolls in the air fryer until crispy again.

Category

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Date Created

04/06/2025

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