

New Mexican Egg Rolls

INGREDIENTS

12 Egg roll wrappers, Large
1/3 pound Ground beef
8 ounces Diced green chilies
1/4 pound Shredded has brown potatoes
8 ounces Shredded colby-jack cheese
Canola oil
Taco seasoning
1 Egg, beaten



METHOD

Fry the has browns.

Brown the ground beef and season with taco seasoning.

While you're prepping the egg rolls, heat 3/4" of canola oil in a skillet.

Lay out 4 egg roll wrappers. Add a scoop of each: Potatoes, ground beef, and diced green chilies. Then add as much cheese as you think you'll be able to conceal in the egg roll wrapper. The more, the better.

Roll up the egg roll wrappers (directions should be on the package), using the egg wash to seal the edges.

Fry on one side until golden brown (3-4 minutes), then turn and brown the others side for a minute or two.

For best results, serve smothered with green chili sauce and topped with shredded lettuce.

Source: <http://www.heavydoody.net> **Course:** Appetizer

Cuisine: North American : Mexican

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