

Southwest Chicken Egg Rolls

Submitted by: Talana Watkins, North Las Vegas, NV



30 Servings

- 1 pound **Pilgrim's Pride** boneless skinless split chicken breasts
- Vegetable oil or olive oil
- 1/2 cup finely chopped onion
- 1/4 cup finely chopped scallions (green onions), green tops included
- 1/4 cup each finely chopped red and yellow bell peppers
- 1/4 cup coarsely chopped garlic
- 1 small lime, juiced
- 1/2 15-ounce can black beans, drained
- 1 7-ounce can whole kernel corn, drained
- 1 can (4 ounces) fire roasted green chiles, chopped
- Salt and freshly ground pepper
- 1 cup (4 ounces) shredded Monterey Jack cheese
- 1/2 cup (2 ounces) shredded Chipotle Jack cheese, or Pepper Jack cheese
- 2 packages (16 ounces each) Egg Roll Wraps
- 1/4 cup finely chopped cilantro
- Salsa for serving

Cut chicken breasts into small cubes. Place 2 tablespoons oil in large skillet and heat. Add chicken and sauté until no longer pink. Add onion, scallions, peppers and garlic, sautéing until vegetables are soft and chicken is done. Add lime juice, black beans, corn, and green chiles, stirring to combine. Cook until heated. Season to taste with salt and pepper. Remove from heat; set aside.

Combine Monterey Jack and Chipotle Jack cheeses in small bowl. Set aside.

Place egg roll wraps on work surface and divide chicken mixture evenly among wraps. Top filling with a pinch or two of cheese mixture, dividing evenly among wraps, then top each with pinch of cilantro. Enclose filling according to wrap directions on package, folding envelope-style. Use small amount of water to seal final fold of wrap.

Heat 1 cup oil to 350°F in deep skillet. Using tongs, carefully place egg rolls in hot oil without crowding skillet. Cook until golden brown, turning to brown all sides. Remove egg rolls to paper towel-lined tray to drain. Keep warm in 170°F oven. Continue cooking egg rolls in batches until all are done. Serve warm with your favorite Salsa or other dipping sauce of choice.

Note: To make ahead, place cooked egg rolls in single layer, covered, in refrigerator. Reheat in preheated 350°F oven for 10 minutes and then crisp for 2 minutes under preheated broiler. Egg rolls may be frozen. Thaw in refrigerator and then reheat as above.