

# Copycat Bennigans Southwest Egg Rolls

## Ingredients

- 1 cup cooked, seasoned yellow rice
- 1 (10 or 12 ounce) package frozen whole kernel corn
- 1 poblano pepper diced
- 1 yellow pepper diced
- 1 tablespoon cumin
- 1 tablespoon chili pepper
- 1 cup seasoned, cooked black beans
- 2 tablespoons Thai chili sauce
- 12 ounces shredded pepper jack cheese
- 1 package egg roll wrappers
- 4 tablespoons sifted cornstarch
- 1 cup cold water

## Directions

Thaw and saute corn until lightly brown. (I use butter but any oil will do.)

Add all diced vegetables and dry seasonings to corn and saute about 5 more minutes. Chill in refrigerator.

Drain beans.

After rice mixture is cold, add beans, Thai chili sauce, and shredded cheese.

Mix cornstarch and water together and use to seal edges of egg roll wrappers. (Just brush the edges of the top 2 sides of the diamond. See directions on egg roll wrapper if you do not know how to roll them.)

Spoon about 3 tablespoons of mixture into each egg roll wrapper.

Deep-fry until desired brownness and serve with [CopyCat Bennigan's Fire-Roasted Salsa and Sweet Pineapple Pepper Cream Dipping Sauce](#)