

CopyCat The Cheesecake Factory Tex-Mex Egg Rolls

Ingredients

For Tex Mex Egg Rolls:

1 tbsp canola oil
2 cups chicken breasts, cooked and diced
 $\frac{1}{2}$ onion, yellow, diced
1 garlic, clove, minced
1 tsp cumin
1 tsp chili powder
 $\frac{1}{2}$ tsp kosher salt
1 cup black beans
1 cup corn
1 bell pepper, green, diced
1 tomato, Roma, diced finely and dried on paper towel
 $\frac{1}{2}$ cup cheddar cheese, shredded
2 tbsp cilantro, chopped
1 pkg egg roll wrappers, 24 count
canola oil, for frying

For Avocado Dipping Sauce:

8 oz cream cheese
 $\frac{1}{4}$ cup sour cream
1 bunch cilantro
 $\frac{1}{2}$ avocado

Directions

Add the canola oil to a cast iron skillet on high heat with the chicken, onion, garlic, cumin, chili powder and kosher salt.

Stir and cook for 1 minute before turning off the heat.

Add in the corn, black beans, bell pepper, tomato, cheddar

cheese and cilantro and stir together.

Add 3 tablespoons of the mixture to the middle of an egg roll wrapper.

Starting from the bottom left pull corner over the meat, then fold the two sides in.

Wet the edges and roll tightly.

Set a pan to heat with canola oil, about an inch high would do the trick.

Add 3 to 4 egg rolls in them at once.

Once they have browned, you can take them out and dry them on a cooling rack or brown paper bag.