

CHICKEN PARM EGG ROLLS

Ingredients

- 12 egg roll wrappers
- 6 chicken tenders, cooked according to package directions, halved lengthwise
- 3/4 cup marinara, plus more for serving
- 1 cup shredded mozzarella
- 1/4 cup freshly grated Parmesan, plus more for garnish
- 2 tsp dried oregano or Italian seasoning
- 1/3 cup freshly sliced basil
- Canola oil, for frying

Directions

1. Place an egg roll wrapper on a clean surface in a diamond shape. Add 1 chicken tender half, a tablespoon marinara, a sprinkle of mozzarella, Parmesan, Italian seasoning, and basil.
2. Wet corners slightly with water, then fold up bottom half and tightly fold in sides. Gently roll and seal tightly like a burrito. Repeat to make 11 more egg rolls.
3. In a large skillet over medium heat, heat 1/4" oil until it starts to shimmer. Add egg rolls and fry in batches until golden, 1 minute per side, adjusting heat as necessary. Transfer to a paper towel-lined plate to drain.
4. Garnish egg rolls with Parmesan and serve with warm marinara for dipping.

Serves: 12