

## TEX-MEX EGGROLLS

5 pieces bacon, fried  
1 breast of chicken, cooked & cut in small cubes  
1/2 small onion, diced  
1/2 large red bell pepper, diced  
1 jalapeno, diced  
4 ounces colby-jack cheese, in small cubes  
1-1 1/2 cups black beans, drained  
1/2 cup sweet corn (I used 1/2 ear of fresh corn)  
a big handful of cilantro, diced  
about 1/2 to 1 tsp salt  
1/2 tsp cumin  
1/2 tsp ground red pepper  
1 package eggroll wraps



Sautee the onion, pepper, and jalapeno in butter or olive oil. Add bacon, cheese, chicken, beans, corn and cilantro, along with salt, cumin, and ground red pepper. Mix well.

Wrap about 1/4 cup of mixture in eggroll wrap according to enclosed directions.

You can either fry these (the crispier option), or baste with olive oil and bake at 400 for 10-15 minutes.

Recipe Courtesy of Jennifer Raper, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)