CHEESECAKE FACTORY AVOCADO EGG ROLLS

YIELD: 8 EGG ROLLS   PREP TIME: 15 MINUTES   COOK TIME: 5 MINUTES
TOTAL TIME: 20 MINUTES

It's so much cheaper to make right at home and it tastes a million times better too!

INGREDIENTS:

- 1 cup vegetable oil
- 3 avocados, halved, peeled and seeded
- 1 Roma tomato, diced
- 1/4 cup diced red onion
- 2 tablespoons chopped fresh cilantro leaves
- Juice of 1 lime
- Kosher salt and freshly ground black pepper, to taste
- 8 egg roll wrappers

FOR THE CILANTRO DIPPING SAUCE

- 3/4 cup fresh cilantro leaves, loosely packed
- 1/3 cup sour cream
- 1 jalapeno, seeded and deveined, optional
- 2 tablespoons mayonnaise
- 1 clove garlic
- Juice of 1 lime
- Kosher salt and freshly ground black pepper, to taste

DIRECTIONS:

1. To make the cilantro dipping sauce, combine cilantro, sour cream, jalapeno, mayonnaise, garlic and lime juice in the bowl of a food processor; season with salt and pepper to taste. Set aside.

2. Heat vegetable oil in a large skillet or Dutch oven over medium high heat.

3. In a medium bowl, gently mash avocados using a potato masher. Add tomato, red onion, cilantro, lime juice, salt and pepper, to taste, and gently toss to combine.

4. Working one at a time, place avocado mixture in the center of each wrapper. Bring the bottom edge of the wrapper tightly over the filling, folding in the sides. Continue rolling until the top of the wrapper is reached. Using your finger, rub the edges of the wrapper with water, pressing to seal. Repeat with remaining wrappers and avocado mixture.

5. Working in batches, add egg rolls to the Dutch oven and fry until evenly golden brown and crispy, about 2-3 minutes. Transfer to a paper towel-lined plate.
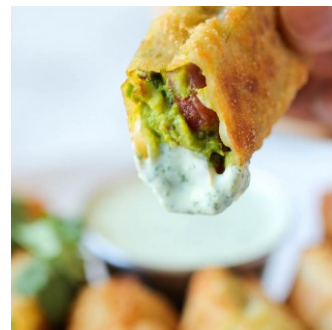
6. Serve immediately with cilantro dipping sauce.

Adapted from **_Closet Cooking_**

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