

# South West Egg Rolls

## Ingredients:

21 eggroll wrappers  
1 teaspoon olive oil  
1/2 cup sweet onion  
1 pound cooked chicken  
5 cloves minced garlic  
1 cup chipped red bell pepper  
1 small jalapeno chiles, minced  
1 can black beans, drained  
1 can corn, drained  
1 cup cooked rice  
1 (10 1/2-ounce) can rotelle  
1 juice from 1/2 lime  
1 teaspoon cumin  
1 teaspoon chili powder  
1 cup mashed avocado  
1 1/2 cups cheese  
1 avocado  
1/2 cup sour cream  
1 cup mayonnaise  
1/2 cup milk  
1 packet dry ranch dressing mix  
1 small jalapeno pepper  
1/2 cup cilantro  
3 cloves garlic  
1 juice from 1/2 lime



## Directions:

Saute onion and peppers in oil.  
When tender add chicken and garlic and saute a couple of more minutes.  
Add beans, corn, rice, and tomatoes and seasonings and simmer for 2 minutes.  
Remove from heat and add avocados and cheese.  
Put 2 T. filling in each wrapper and wrap up like eggroll securing with a toothpick.  
Deep fry until golden brown.  
Serve with avocado dip.  
For the dip put last 8 ingredients into a blender and blend.