CHICKEN STUFFED SOUTHWEST EGG ROLLS

2 cups of shredded chicken

1 Tablespoon of Olive Oil

1 Tablespoon of butter

1 large sweet onion - diced

1 red bell pepper - diced

1 green bell pepper - diced

1 cup of organic corn

1/2 cup of carrots - diced

1 cup of black beans

1 cup of cooked rice

1 tablespoon of minced garlic

2 Tablespoons of parsley - diced

1 teaspoon of garlic salt

1 teaspoon of seasoned salt

1 Tablespoon of chili powder

1 teaspoon of cumin

2 Tablespoons of tomato paste

1/4 cup of water

1 Tablespoon of brown sugar

1 package of wonton wrappers

FOR THE SAUCE:

1/2 cup of Tomato paste

1 cup of water

1 teaspoon of garlic salt

1 teaspoon of onion powder

1/2 teaspoon dry mustard

3 Tablespoons of honey

2 Tablespoon of molasses

3 Tablespoons of Asian sweet chili sauce

HERE'S WHAT YOU DO:

In a medium skillet, heat the olive oil, and melt the butter.  Add the onion, red pepper, green pepper, corn, carrots, black beans, and garlic, and cook over medium heat until tender.  Add chicken and rice, and heat through.  In a small sauce pan, heat the tomato paste, water, chili powder, cumin, garlic salt, seasoned salt, brown sugar and parsley, until thick and bubbly.  Turn off the heat, and pour the tomato sauce mixture over the chicken and vegetables, and stir until all ingredients are well blended.  Set aside to cool for 15 minutes.

Make the Sauce:  In a saucepan, heat the tomato paste, water, garlic salt, onion powder, dry mustard, honey, molasses, and Asian chili sauce until all ingredients are well blended, and the sauce is thick and bubbly.  Remove from heat, and cool.

Place two of the wrappers on a large piece of parchment paper, and fill the center with the chicken and vegetable mixture (about 2 Tablespoons).  Spread the mixture about 1/2 inch from the edges.  Fold the edges in on all four sides of the wrapper, and then roll the wrapper starting on the long side, and rolling toward the other side of the egg roll.  Before you get to the edge stop rolling, and brush water on the edge of the wrapper, and then fold it over to stick to the other side of the wrapper, making a sealed edge on the egg roll (See photo). Continue until all wrappers have been rolled (typically 12 - 14)  Place the rolled egg rolls on a parchment paper lined cookie sheet, or a dish that will fit in the freezer, and place the dish in the freezer for 30 minutes.  After 30 minutes, remove the dish, and fold the parchment paper over the egg rolls and place the egg rolls in a large Ziploc bag, and place it back in the freezer for at least 2 hours, or overnight if possible.  For best results fry in a deep fryer.  If you don't have a deep fryer, fry the egg rolls in a large deep roaster, and make sure you only fill about 1/3 of the roaster with oil.  Before you start to fry the egg rolls, have plenty of paper towels folded and ready on a heavy plate or platter to drain the egg rolls on after removing from fryer.  You'll need a fry basket, or a large slotted spoon, or fry tool with a long handle to place the egg rolls in the oil, and remove them.  Fry them in hot oil for about 3 - 5 minutes on each side, and when they're golden brown, remove them to the paper towels to drain.  Before serving, cut the egg rolls in two with a sharp knife (preferably with a serrated edge).  Serve with the sauce.  Enjoy!