

Buffalo Chicken Egg Rolls

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Serves 8

2 Points – Blue and Purple

3 Points – Green

- 2 cups cooked, shredded chicken breast
- 1/3 cup fat free Greek yogurt
- 1/3 cup wing sauce
- 2 oz light cream cheese
- 8 egg roll wrappers

1. Mix chicken, yogurt, wing sauce and cream cheese in a bowl.
2. Divide evenly among 8 egg roll wrappers.
3. Wet edges of wrappers and roll up, tucking in ends
4. Spray with olive oil spray
5. Air fry for 8 minutes at 390 or bake in the oven at 400 for 8-10 minutes, turn and cook 5-7 minutes more.
6. Serve with blue cheese or ranch dressing (count the points!)