

# Reuben Egg Rolls

## Reuben Egg Rolls

Adapted from Hungry Girl.com

1 egg roll, 4 FSP

- 1 cup bagged coleslaw mix
- 4 oz corned beef (trim off excess fat)
- 4 slices Sargento Ultra Thin Swiss Cheese
- 1/2 cup sauerkraut (drained and patted dry)
- 3 Tbsp Kraft Fat Free Thousand Island dressing (optional: more for dipping)
- 6 egg roll wrappers

1. Place coleslaw in a medium microwave safe bowl, add 2 Tbsp water, cover and microwave for 1 1/2 minutes or until softened. Drain excess liquid and pat dry.
2. Chop corned beef and cheese slices, add them to the bowl. Add drained sauerkraut and dressing. Mix well.
3. Lay an egg roll wrapper flat on a dry surface. Place 1/6 (about 1/3 cup) of coleslaw mixture in a row on the wrapper. Moisten all four edges of the wrapper with wet fingers. Fold in the sides, then roll up the wrapper around the mixture and continue to roll up. Seal with a dab of water. Repeat to make 5 more egg rolls
4. Spray egg rolls with non stick spray. Place in the air fryer in a single layer. Cook at 390 for about 7 minutes. FOR OVEN : Bake at 375 for about 25 minutes or until golden brown Keep a close eye and check on them

often.