

Mexican Eggrolls

1 lb. ground beef

1 onion diced

1 4 oz. can green chili peppers

1 pkg. eggroll wrappers

Vegetable oil

Taco Seasoning

1 egg and a touch of milk or water for egg wash

In a medium sauce pan brown ground beef and ensure you break it up with a spatula. Once ground beef is done, drain grease and return to the pan.

Add onion, chilies, taco seasoning and $\frac{3}{4}$ cups of water. Cook about 15 minutes or until it thickens up.

Remove from heat and let cool.

Next wrap the mixture into your egg roll wrappers. Most have the directions on the package, but you fold over from the diagonal, then fold in the sides and continue rolling. Wet the corner with your egg wash so that it stays together.

Taco Seasoning

1tbsp. chili powder

$\frac{1}{2}$ tsp. ground cumin

2tbsp. kosher salt I use one

1tsp. coriander

2 tsp. cornstarch

$\frac{1}{2}$ tsp. garlic powder

$\frac{1}{2}$ tsp. cayenne pepper (optional)

Mix all ingredients in a small bowl; add to hamburger meat with $\frac{3}{4}$ cups of water. You can store this a month or two if needed.

