

Quick & Easy

THE COSTCO WAY

Avocados From Mexico Bacon Egg Rolls

Makes 4 to 6 servings

Ingredients:

4 Avocados From Mexico, sliced into ½-inch slices
2 limes, juiced
1½ tsp sea salt
8 to 10 egg roll wrappers
7– 4 x 4-inch slices of pepper jack cheese
10 slices of bacon, cooked and halved
2 to 4 Tbsp vegetable oil
4 Tbsp water

Instructions:

Drizzle avocado slices with lime juice and sprinkle with salt. Place 1 egg roll wrapper on a flat work surface and lay 1 cheese slice in the middle. Layer with 1 avocado slice, bacon and 1 more avocado slice. Fold left and right corners over the middle and roll up almost to the top, tightly. Dab water on the remaining top corner and seal egg roll to completely close it. Repeat with remaining wrappers.

In a medium-size skillet, heat oil to medium-high. Place egg rolls into a skillet and cook until golden brown on each side, about 3 to 4 minutes per side. Remove egg rolls to a paper-lined plate to drain and cool. Serve egg rolls whole or cut in half on an angle. Serve with a side of salsa.

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