

Scallion Cream Cheese Poppers

Yield: 12 min
Total Time: 22 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-egg-roll-skins-recipe>

Ingredients:

- 8 ounces cream cheese softened
- 2 scallions green onion chopped very fine
- 1/2 teaspoon pepper
- 1/2 teaspoon salt
- 12 egg roll skins
- oil for frying
- water for sealing egg roll skins

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 1 grams
3. Cholesterol: 20 milligrams
4. Fat: 8 grams
5. Protein: 1 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 160 milligrams
8. Sugar: 1 grams

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