

## **Spinach Artichoke Chicken Eggrolls**

These can be made 1 day in advance and refrigerated in a well covered pan. Fry them just before serving.

1 box frozen chopped spinach, thawed & drained  
1 c sour cream  
½ c grated parmesan  
1 c shredded mozzarella cheese  
8 oz cream cheese, softened  
14 oz. can artichoke hearts, drained and chopped small  
2 cooked chicken breasts, chopped small  
1 pkg. Lipton Recipe Secrets Savory Herb with Garlic  
1 pkg. eggroll wrappers  
1 jar Duck sauce, optional

### Instructions:

Preheat a deep fryer or a pan with enough oil to cover  
Mix first 8 ingredients together until well blended.  
Roll up in eggroll wrappers according to package directions.  
Fry until they are golden brown.  
Serve with duck sauce on the side for dipping.

Wonton wrappers instead of eggroll wrappers may be used to make mini eggrolls as an appetizer.

Recipe courtesy of Leah Myers