

Mango Beef Spring Rolls

These delicious Chinese-inspired spring rolls are filled with tender beef, buttery mango, and a hint of sweetness. Perfect as a flavorful snack or appetizer!



Snack

Chinese

30 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 1/4 lb beef, thinly sliced
- 1/2 mango, diced
- 1 tbsp butter
- Spring roll wrappers

Steps

- 1 In a pan, heat the butter and sauté the beef until cooked.
- 2 Add the diced mango to the pan and cook for a few more minutes.
- 3 Place a spoonful of the beef and mango mixture onto a spring roll wrapper.
- 4 Roll up the wrapper, tucking in the sides, and seal the edge with water.
- 5 Repeat with remaining wrappers.
- 6 Heat oil in a pan and fry the spring rolls until golden brown.
- 7 Serve hot and enjoy!