

Cheeseburger Spring Rolls - Crispy, Cheesy, and Seriously Addictive

Cheeseburger Spring Rolls Recipe



OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Beef Filling:

- 1 lb ground beef
- 1 small onion, diced
- 4 slices American cheese, diced
- 2 tbsp ketchup
- Salt and pepper to taste

For the Spring Rolls:

- 8 spring roll wrappers
- 2 tbsp water (for sealing)
- 1 tbsp cornstarch + 2 tbsp water (to create sealing slurry)
- Vegetable oil (for frying)

For the Dipping Sauce:

- $\frac{1}{2}$ cup mayonnaise
- 2 tbsp sweet pickle relish
- 1 tbsp ketchup
- 1 tbsp minced onion
- $\frac{1}{2}$ tsp paprika

Instructions:

- ? Step 1: Make the Cheeseburger Filling:
- ? Step 2: Assemble the Spring Rolls:
- ? Step 3: Fry to Golden Perfection:
- ? Step 4: Whip Up the Dipping Sauce:

Tips for Success:

Let the filling cool slightly before rolling-it helps prevent soggy wrappers.

Don't overstuff! Too much filling makes the wrappers harder to seal and fry evenly.

Use tongs or a spider skimmer for safe handling in hot oil.

For a twist, try adding a little bacon or pickled jalapeños to the filling.

Serving Suggestions & Pairings:

French fries or sweet potato wedges

Beer cheese dip on the side

Crispy veggie sticks and ranch

Old-School No-Bake Cookies

Easy Coconut Macaroons

DIY Sidewalk Chalk (okay, not edible-but fun while snacking outdoors!)

Storage & Reheating:

DIRECTIONS

1. ? Step 1: Make the Cheeseburger Filling: In a skillet over medium heat, cook ground beef and diced onion until browned and softened. Drain excess fat, then stir in ketchup, salt, pepper, and the diced American cheese. Mix until cheese melts and the filling is well combined. Let cool slightly.
2. ? Step 2: Assemble the Spring Rolls: Lay a spring roll wrapper on a clean surface, one corner pointing toward you. Place 2 tablespoons of the beef mixture diagonally across the center. Fold the bottom corner over the filling, fold in the sides, and roll tightly. Seal the edge with the cornstarch slurry. Repeat for all rolls.
3. ? Step 3: Fry to Golden Perfection: Heat about 1 inch of vegetable oil in a large skillet to 350°F (175°C). Fry spring rolls in batches, 3-4 minutes, turning occasionally until golden and crisp. Drain on paper towels.
4. ? Step 4: Whip Up the Dipping Sauce: In a small bowl, combine mayonnaise, relish, ketchup, onion, and paprika. Stir until smooth and well-mixed. Serve chilled or at room temperature.
5. Tips for Success: Let the filling cool slightly before rolling-it helps prevent soggy wrappers.
6. Don't overstuff! Too much filling makes the wrappers harder to seal and fry evenly.
7. Use tongs or a spider skimmer for safe handling in hot oil.
8. For a twist, try adding a little bacon or pickled jalapeños to the filling.
9. Serving Suggestions & Pairings: These are perfect

served with:

10. French fries or sweet potato wedges
11. Beer cheese dip on the side
12. Crispy veggie sticks and ranch
13. And for dessert? Keep the fun going with these tasty treats:
 14. Old-: School No-Bake Cookies
 15. Easy : Coconut Macaroons
 16. DIY : Sidewalk Chalk (okay, not edible-but fun while snacking outdoors!)
17. Storage & Reheating: Fridge: Store in an airtight container for up to 3 days.
18. Freezer: Freeze uncooked rolls on a tray, then transfer to a bag. Fry directly from frozen.
19. Reheat: Bake at 375°F for 10-15 minutes or air-fry until crispy again.
20. More Recipes You'll Love: Sheet Pan Quesadillas
21. Beer : Cheese Dip
22. DIY : Sidewalk Chalk (for a fun kitchen break!)
23. Final Thoughts: If you love cheeseburgers, and you love crunchy snacks-you need to try these Cheeseburger Spring Rolls. They're a playful, party-ready recipe with bold flavor and crave-worthy crunch. Dip, bite, repeat. That's the move.
24. Tried them? Let me know how they turned out! Leave a comment or tag @ChefManiac on social so I can see your delicious creations.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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