

Golden Banana Rolls

Printed from Banana Recipes at <http://www.bananarecipes.us/>

Ingredients:

6 pcs
saba bananas (cooking or plantain bananas), peeled and each sliced
lengthwise into 4 pcs
12 pcs lumpia wrappers (egg rolls), each cut into
2 pcs
1 cup brown sugar
1 cup water
2 pcs pandan leaves (screw
pine)
1 can (234 g) DEL MONTE Fresh Cut Pineapple Chunks
4 Tbsp
margarine

Preparation:

1 WRAP each banana slice with lumpia wrapper. Fry in hot oil until golden brown. Drain and set aside.

2 COMBINE
sugar, water and pandan leaves. Mix well. Cook for 20 minutes. Add DEL MONTE Fresh Cut Pineapple Chunks and simmer until thick. Add margarine and pour over fried banana rolls just before serving.