



Juicy Pork & Shrimp Lumpia

Crispy golden lumpia can be found at any "Pamilya" or family gathering and is often served with chili sauce for dipping. Lumpia is a type of Filipino spring roll filled with meats and vegetables. It is the perfect finger food and will definitely be the spotlight appetizer at your next gathering!

45 MINUTES	5-8 SERVINGS
12 INGREDIENTS	<i>○○○○○</i> SPICE LEVEL

Juicy Pork & Shrimp Lumpia

INGREDIENTS

- 1/2 lb ground pork
- 1/2 lb shrimp, diced
- 1/2 medium onion, chopped
- 1/4 c cabbage, chopped
- 1/4 c carrots, chopped
- 2 cloves garlic, minced
- 1 tbsp fish sauce
- 1 c cooking oil for frying
- spring roll wrappers
- sweet chili sauce for dipping
- salt and pepper to taste

DIRECTIONS

1. In a large bowl, add the ground pork, diced shrimp, chopped vegetables, fish sauce, and salt and pepper. Mix thoroughly until all the ingredients are well combined.
2. Take 1 wrapper and lay it flat as a diamond shape facing you. Scoop ~2 tbsp of filling and spread it out horizontally across the wrapper, leaving about 1 1/2 inches of room from each side corner.
3. Fold the lumpia: tightly roll the bottom of the wrapper over the filling, then fold the two side corners in. Continue rolling the lumpia tightly upward until you reach the top corner. Dab a drop of water to the top corner so it becomes sticky, and then roll it all the way up. Repeat steps 3-4 for the rest of the filling.
4. Heat 1 inch of frying oil in a deep saucepan, and fry the lumpia until golden brown, turning every few minutes to evenly fry each side (approximately 4 minutes total.) Place fried lumpia onto a paper-towel-lined bowl to drain excess oil.
5. Serve hot with your choice of dipping sauce!



Follow us → For more recipes and videos → @umamicart

umami
cart