



Lumpia

Lumpia are popular savory meat and/or seafood filled spring rolls. Sometimes they are called Lumpia Shanghai as a nod to their Chinese origin.

Prep Time: 30 minutes

Cook Time: 30 minutes

Total Time: 60 minutes

Ingredients ↓

- 1 pound ground beef
- 1 small yellow onion, finely chopped
- 2 carrots, finely chopped
- 2 eggs
- 3 tablespoons soy sauce
- ½ teaspoon sesame oil
- Salt and pepper, to taste
- Ketchup or sweet-and-sour sauce
- Wonton or lumpia wrappers
- Vegetable oil, for frying

Equipment ↓

- Measuring cup
- Measuring spoons
- Knife for chopping
- Mixing bowl
- Big spoon for stirring
- Wok or frying pan
- Paper towels

Directions ↓

- 1 Combine the beef, onions, and carrots in a large bowl and stir.
- 2 Add the eggs, soy sauce, sesame oil, salt and pepper and stir.
- 3 Place the wonton or lumpia wrappers on a work surface with a pointed end facing you (as if it were a diamond shape).
- 4 Put a spoonful of the mixture into the pointed end. Roll up the wrapper until filling is just covered. (It is important not to wrap too tightly or the filling will burst while cooking).
- 5 Fold in the sides of the wrapper and continue rolling until filling is covered. (10 minutes)
- 6 Heat 2 inches of the oil in a large frying pan or pot.
- 7 When the oil is hot, deep fry the rolls in hot oil until golden brown. (10 minutes)
- 8 With a slotted spoon, drain the lumpia on paper towels.
- 9 Serve with your favorite ketchup or sweet-and-sour sauce.