

Lumpia

written by The Recipe Exchange | September 27, 2018

Ingredients

1 head bok choy OR napa cabbage
1 lb. fresh bean sprouts – washed, dried
1/2 lb. cooked salad shrimp
2 med. carrots – julienne
1 bunch green onion – chopped
1 can water chestnuts – drained, chopped
1 Tbls. sesame oil
2 Tbls. minced garlic
1 Tbls. minced fresh ginger
1/4 cup soy sauce
1 tsp. rice vinegar
1 Tbls. beef soup base OR beef bouillon granules
1/2 tsp. white pepper
21 oz. box lumpia wrappers

Directions

Trim green leafy parts off head of cabbage, discard white stems, and julienne.

In a large skillet or wok, stir-fry cabbage, bean sprouts, shrimp, carrot, onion, water chestnuts in sesame oil for 10 minutes.

Drain liquid from pan; return to heat.

Add garlic and ginger; stir-fry for 1 minute.

Add soy sauce, rice vinegar, beef base or bouillon, monosodium glutamate, and white pepper; stir-fry until all liquid has evaporated.

Remove from heat and cool completely.

Spoon filling onto center of each wrapper, 2 Tablespoonfuls on each, and spread into a thin line.

Brush water onto edges of wrappers.

With wrapper square in front of you, fold bottom edge upwards in half over filling. Fold sides in towards center 1/2". Roll up completely from bottom to top. Press to seal edges.

Deep-fry a few at a time in 350 degree oil for 2-3 minutes, or until browned.

Drain on brown paper bags.