

LUMPIA

Ingredients

- 2 pounds ground pork, beef, or chicken.
- 1 large russet potato, diced into small pieces.
- 1 large onion, diced.
- 1 cup green beans, diced.
- 1 large bell pepper, diced.
- 1 bag(10oz) sliced carrots.
- 1 bag rice noodles.
- 6 cloves of garlic minced.
- 1 can of bean sprouts, drained.
- 50 Lumpia wrappers.
- 1 packet Dashida Korean beef stock.
- Salt and Pepper.
- Vegetable/Peanut oil for frying.



The Recipe

- Brown the ground meat with the diced onions.
- Add 4 tbsp. Dashida seasoning.
- Add the beans, carrots, potatoes, and bell peppers.
- Soak the noodles in hot water until softened then drain, using kitchen shears cut into small pieces.
- Add the noodles to the pot followed by the bean sprouts.
- Stir, cook until potatoes are almost done, but still firm.
- Taste, and adjust seasoning if needed.
- Place the Lumpia wrapper on a flat surface.
- Place 2-3 tbsp. of filling on one edge.
- Tightly fold the edge over the filling and roll towards the middle, just past halfway point.
- Fold the sides towards the middle, continue to tightly roll the Lumpia towards the opposite edge.
- Stop rolling about 1 inch from the edge and moisten the edge with water, or a mixture of flour and water.
- Roll the Lumpia to the edge, pressing gently to seal. Repeat until all Lumpia are assembled.
- Fry until golden brown.

<https://www.annieschamorrokitchen.com/lumpia/>