



# Filipino Lumpia

Prep Time: 30 minutes  
Cook Time: 15 minutes  
Yield: 30-35 lumpia

## INGREDIENTS

**1 lb. ground beef**  
**1 medium carrot, finely grated**  
**1 small onion, finely minced**  
**2 cloves garlic, minced**  
**1 cup cabbage, finely shredded**  
**2 Tbsp. soy sauce**  
**1 tsp. ground black pepper**  
**1 egg, lightly beaten**  
**30-35 lumpia wrappers (spring roll wrappers)**  
**1 egg white, beaten (for sealing)**  
**Vegetable oil, for frying**

## DIRECTIONS

1. In a large bowl, combine ground beef, carrot, onion, garlic, cabbage, soy sauce, black pepper, and beaten egg. Mix until well combined.
2. Separate lumpia wrappers and keep covered with a damp towel to prevent drying.
3. Place 2 Tbsp. of filling along one edge of a wrapper. Roll tightly, folding in the sides as you go.
4. Brush the edge with egg white to seal. Repeat until all filling is used.
5. Heat 2 inches of oil in a deep skillet or wok to 350°F. Fry lumpia in small batches until golden
6. brown and crisp, 3-4 minutes. Drain on paper towels.
7. . Serve hot with sweet chili sauce or vinegar dipping sauce.



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Recipe adapted from:  
Chef Floyd