

EASY AT-HOME VEGGIE LUMPIA RECIPE

Try these tasty treats to share a bite of Filipino heritage!

INGREDIENTS

3 Cups Bean Sprouts	3 Cups Shredded Cabbage	1 Teaspoon Sesame Oil
1 Cup Green Beans, Chopped	6 Garlic Cloves, Minced	1 Tablespoon + ½ Cup Divided Vegetable Oil
2 Cups Jicama, Julienned	1 Package Spring Roll Lumpia Wrappers	1 Teaspoon Salt
3 Carrots	2 Tablespoons Oyster Sauce	½ Teaspoon Pepper
1 Onion, Chopped		

First thing's first: Parent/Guardian Supervision Required!
Whenever you're having fun in the kitchen, make sure you have an adult to help you stay safe while you cook.

LUMPIA INSTRUCTIONS

- 1 Take the lumpia wrappers out of the freezer and put them in the refrigerator to thaw.
- 2 Add 1 tablespoon of oil to a large frying pan and add the onion, garlic, salt, and pepper.
- 3 Stir and cook for a few minutes, then add the carrots and green beans. Cook for about 3 more minutes.
- 4 Add the jicama and cabbage and stir.
- 5 Add the oyster sauce and cook on medium for 5 minutes.
- 6 Add the sesame oil and bean sprouts. Cook for a couple more minutes, then remove the pan from the heat.
- 7 Take one lumpia wrapper and place it on a cutting board with one corner facing you.
- 8 Add 1 to 2 tablespoons of the vegetable mixture to the wrapper.
- 9 Begin to roll, wrapping in the sides. Brush the wrapper's end with a little water to seal it. Continue with all of the lumpia.
- 10 Heat the remaining ½ cup oil in a large frying pan. When it is hot, add 3 or 4 lumpia. Fry for about 1 minute on each side.
- 11 Lay them on paper towels when they are done. Continue frying until all the lumpia are cooked.



GARLIC + BLACK PEPPER VINEGAR SAUCE

- 2 Teaspoons Garlic, Minced
- ½ Cup White Vinegar
- Black Pepper