

Crunchy Homemade Lumpia (Filipino Eggrolls) with Sweet Chili Sauce

Filipino Lumpia (Crispy Eggrolls)



OVEN
350°F

TIME
45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef (or any ground meat: pork, chicken, or turkey)
- 1 small onion, finely chopped
- 3 cloves garlic, minced
- 1 cup shredded carrots
- 1 tbsp soy sauce
- 1/2 tsp salt and black pepper
- 25 egg roll wrappers (thin-style lumpia wrappers preferred)
- Oil, for deep-frying

DIRECTIONS

1. Make the Filling: In a skillet over medium heat, cook:
2. Ground beef
3. Onion
4. Garlic
5. Stir frequently until the beef is browned and fully cooked. Drain excess grease from the pan.
6. Add:
7. Shredded carrots
8. Stir and cook for 2 more minutes.
9. Season with:
10. Soy sauce
11. Salt and pepper, to taste
12. Remove from heat and set aside to cool slightly.
13. Assemble the Lumpia: Lay one egg roll wrapper on a clean surface in a diamond shape.
14. Spoon about 1 1/2 tablespoons of filling onto the lower third of the wrapper.
15. Fold the sides in, then roll up tightly toward the top. Dab a bit of water on the edge to seal.
16. Repeat with remaining wrappers and filling.
17. Fry to Crispy Perfection: Heat about 2 inches of oil in a deep skillet or pot to 350°F (175°C).
18. Fry lumpia in batches, turning occasionally, until golden brown and crispy-about 3-4 minutes per batch.
19. Transfer to a plate lined with paper towels to drain.
20. Serve: Serve warm with sweet chili sauce, banana ketchup, or vinegar with garlic.
21. Lumpia is best enjoyed immediately while hot and ultra-crispy!

