



Veggie Lumpia

Ingredients

- 2 tbsp Vegetable Oil
- 4 cloves Garlic
- 1 pc Onion
- 0.5 cup Tokwa
- 2 cups long bean sprouts
- 0.5 cup Carrot
- 1 cup Cabbage
- 2 tbsp MAGGI® Savor Classic
- 12 pcs Lumpia Wrapper
- 2 tsp All Purpose Flour
- 1 cup Vegetable Oil
- 0.25 cup Spiced Vinegar
- 0.5 sachet MAGGI® Magic Sarap® 8g

Instruction

1. Sauté garlic, onion and tokwa in oil. Add bean sprouts, carrot and cabbage. Cook for 1min over high heat. Season with MAGGI® Savor Classic and 8g MAGGI® Magic Sarap®. Transfer on a platter and spread to cool rapidly.
2. Assemble 2 – 3 tbsp of the filling on every lumpia wrapper. Seal with flour and water mixture.
3. Fry in preheated oil until golden brow. Transfer on a cooling rack to drain excess oil. Transfer on a serving plate and serve with spiced vinegar.

Nutrition

Carbohydrates	18.03 g
Energy	461.51 kcal
Fats	41.78 g
Protein	5.52 g

45 Minutes

6