

Balinese lumpia with tamarind peanut sauce

Ingredients

Filling

- 2 tablespoons avocado oil
- ½ cup diced shallots or onion
- 10 ounces ground chicken or pork
- 3.5 oz raw shrimp, peeled, deveined and finely chopped
- 4 cloves garlic, finely minced
- 2.5 ounces grated carrot
- 8-ounce can bamboo shoots, drained
- 1.5-ounce bundle of vermicelli (mung bean noodle), soaked in water for 30 minutes, cut into ½-inch pieces
- 1½ tablespoons sweet soy sauce or regular soy sauce with a pinch of sugar
- ¼ teaspoon ground white pepper
- Salt and pepper to taste

Dippingsauce

- ⅓ cup peanut butter
- 2 cloves garlic, minced
- 1 tablespoon tamarind paste
- 1 tablespoon sweet soy sauce or regular soy sauce with a pinch of sugar
- ½ tablespoon brown sugar
- ½ cup coconut milk
- ¼ cup water
- Salt to taste

Wrappers

- 16 spring roll wrappers
- 3 tablespoons flour mixed with ¼ cup water to form "glue"

Directions

Filling

- Heat oil in a sauté pan. Add shallots or onions, sauté until translucent.
- Add chicken and shrimp, sauté 1–2 minutes or until shrimp turns pink.
- Add garlic, carrot and bamboo shoots, cook 2 minutes more.
- Turn off heat and stir in vermicelli, soy sauce and pepper.
- Taste and season to your liking.
- Set aside to cool.



Nutritional Information

Servings: 8 (2 lumpia)

Cost: \$12.50/\$1.56 per serving

Calories: 246 per serving

Dipping sauce

- Combine ingredients in small pot.
- Bring to a simmer, cooking until warm.
- Season to your liking.

Wraps

- Preheat your air fryer to 400 degrees.
- Mix flour and water to glue wrappers.
- Add 2–3 tablespoons of cooled filling to lower third of the wrappers.
- Fold wrapper over filling, tucking in the edges, then continue rolling.
- Seal the edges with the glue mixture.
- Repeat with remaining filling and wrappers.
- Brush or lightly spray spring rolls with oil, air fry for 8–9 minutes until crispy.
- Serve with dipping sauce.