

Mango Lumpia with Mango Chili Crisp Dipping Sauce

Prep Time: 20 minutes

Yield: 12 each



**Ingredients/ Amounts**

* Garlic Minced 2 Tb sp.
* Ginger Pickles 1 Tb sp.
* Red Bell Pepper 1 ea.
* Carrot - Shredded ½ cup
* Portobello Mushroom – 1” pieces 1 cup
* Fresh Mango – ¼” dice 1 cup
* Cooking Oil 1 Tb sp.
* Ground Pork 1 lb.
* Salt 1 tsp
* Pepper ½ tsp
* Soy Sauce 3 Tb sp.
* Egg Roll Wraps – store bought 1 pkg
* Water 3 Tb sp.
* Cooking Oil – for frying 1 cup

Mango Chili Crisp Dipping Sauce

* Fresh Mango Puree 4oz
* Chili Crisp 4 Tb sp.
* Soy Sauce 1 Tb sp.
* Sesame Oil 1 tsp
* Ginger Paste 2 tsp
* Garlic – Minced 1 tsp

**Procedure:**

* Place garlic, ginger, red bell pepper, carrot, mushrooms, and mango in food processor. Pulse until all ingredients are minced.
* Heat cooking oil in pan, add ground pork. Cook for 2 minutes. Add salt & pepper to pork. Add in soy sauce
* Pour blended mixture to pork. Cook for 10 minutes, letting all ingredients combine while reducing liquid
* Let cool for 30 minutes.
* While mixture is cooling, prepare dipping sauce by placing all ingredients into a bowl. Using a whisk stir together. Let sit for at least 10 minutes before serving
* Open egg roll wrappers, cover with a wet paper towel to prevent drying out
* Place one square wrap on your surface. Using two fingers wet all 4 sides of the wrap.
* Add ¼ cup of pork mixture to egg roll wrap ½ inch from edge. Spread mixture evenly, almost to the edge. Roll lumpia tight so it doesn’t open during frying
* At this point you can freeze your rolled lumpia if you wish. Place them in a freezer bag and then into your freezer.
* To cook lumpia, fill a large frying pan with about ½ inch on cooking oil. Heat oil over medium-high heat. Gently place lumpia into the hot oil and fry until golden brown on all sides. 3-5 minutes. If frying frozen lumpia it will take 1-2 minutes longer
* Place the fried lumpia on a paper towel to remove excess oil
* Serve immediately with Mango Chili Crisp Dipping Sauce