

# Lumpiang Sariwa with Fresh Lumpia Wrapper

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/lumpiang-sariwa-chinese-style-recipe>

## Ingredients:

- 8 pieces romaine lettuce
- 1/2 cup peanuts crushed
- 1/4 cup chopped parsley
- 10 ounces extra firm tofu fried and cubed
- 1/2 cup shell small shrimp, removed
- 1 piece shrimp Knorr, Cube
- 1/2 head cabbage chopped
- 3/4 cup green beans sliced crosswise
- 1 piece medium carrot julienne
- 1 cup sweet potato cubed
- 3 tablespoons parsley chopped
- 1 piece white onion chopped
- 2 cloves garlic minced
- 2 tablespoons fish sauce
- 1/2 cup water
- 1/8 teaspoon ground black pepper
- 3 tablespoons cooking oil
- 1 cup all purpose flour
- 2 pieces eggs
- 2 tablespoons canola oil
- 1 1/2 cups water
- 1/4 cup cooking oil spray
- 6 tablespoons brown sugar
- 1 1/2 tablespoons soy sauce
- 1 1/2 cups water
- 1 tablespoon garlic minced
- 1 tablespoon cornstarch

## Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 5 milligrams
4. Fat: 33 grams
5. Fiber: 9 grams
6. Protein: 24 grams
7. SaturatedFat: 3 grams
8. Sodium: 1110 milligrams
9. Sugar: 17 grams

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