

TOFU-MUSHROOM LUMPIA

Can be made vegan

INGREDIENTS

1lbs assorted mushrooms (enochi, beech, oyster, etc.)
1 block tofu
2 TBSP soy sauce
1 TBSP fish sauce
3 cloves garlic
bunch green onion
splash rice vinegar
splash sesame oil
knob of ginger
pepper
cabbage
lumpia wrappers

DIRECTIONS

1. Mince all mushrooms, veggies, and crumble tofu as finely as you can.
2. Marinate tofu in soy sauce, fish sauce, garlic, ginger, and sesame oil for at least 30 minutes.
3. Season mushrooms with fish sauce, soy, garlic, ginger, and saute in sesame oil until dry.
4. Saute cabbage until just wilted and drain.
5. Mix all filling ingredients together and let sit for 30 minutes or so to meld flavors.
6. Fill lumpia wrappers and fry at 350 in vegetable or peanut oil until browned. Can also be baked in 400 degree oven until done.

NOTES

For vegan lumpia, leave out the fish sauce. Make sure your veggies are dry before you put them into the wrappers, no one likes soggy lumpia.