



## Crispy Meat Pockets Recipe

---

<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>48</b>
<b>Serving Size</b>	<b>20</b>

### Ingredients:

- 2 Tbsp oil
  - 2 Tbsp garlic, crushed
  - 1/2 cup onion, sliced
  - 1 cup potato, diced
  - 300 g chicken cheesedog, sliced
  - 1/2 cup DEL MONTE Sweet Style Spaghetti Sauce (250g)
  - 1/3 cup raisins
  - 1/4 cup bell pepper, red, diced
  - 1/4 cup cheese, grated
  - 20 pc lumpia wrapper, large square, each cut into 3
- 
- 2 cup oil, for deep-frying

### Preparation:

1. Sauté garlic, onion, potato, and cheesedog. Cook for 4 minutes. Add DEL MONTE Sweet Style Spaghetti Sauce. Simmer uncovered for 5 minutes or until slightly dry.
2. Add raisins and bell peppers. Cook for another 2 minutes. Remove from flame. Add cheese. Cool the mixture.
3. Wrap a heaping tablespoon of mixture in lumpia wrapper and form into triangle. Fry until golden brown. Drain on paper towels.

### Chef's Tip

Be sure to cool the mixture before wrapping as the steam from the hot mixture will moisten the wrapper and will keep it from getting crispy.

### Lusog Notes

Two servings of this dish give iron needed for making red blood cells that carry oxygen around the body.

### Cooking Skills Needed

- Deep Frying
- Sautéing

### Cooking Tools

- Chopping Board
  - Measuring Cups
  - Pot
  - Spatula
-

