



Crispy Meat Pockets Recipe

Preparation Time	10
Cooking Time	48
Serving Size	20

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
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- 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
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