



Samosa Recipe

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| Preparation Time | 10 |
| Cooking Time | 33 |
| Serving Size | 10 |

Ingredients:

FOR THE FILLING

- 2 Tbsp oil
 - 1/2 cup onion, chopped
 - 350 g chicken, ground
 - 1 Tbsp soy sauce
 - 1/2 tsp salt
 - 1/2 cup carrot, cut into small cubes
 - 1/2 cup singkamas, cut into small cubes
 - 1/2 tsp curry powder
 - 1 pouch DEL MONTE Quick 'n Easy Sweet Style Pizza Sauce (115g)
 - 2 Tbsp green onions, chopped
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- 8 pc lumpia wrapper, each cut into 4 lengthwise
 - 2 cup oil, for frying

Preparation:

1. Filling: Sauté onion and chicken. Cook for 5 minutes. Add soy sauce, salt, carrot, singkamas, and curry powder. Cook for 8 minutes while stirring.
2. Add DEL MONTE Quick 'n Easy Sweet Style Pizza Sauce and green onions. Cook for 2 minutes. Wrap every 1/2 tablespoon of mixture in lumpia wrapper by starting to fold one end into a triangle and continue folding it until the other end. The triangle-shaped lumpia are fried until golden brown. Drain on paper towels.

Chef's Tip

Choose ground chicken thigh fillet which has more fat and will keep moist during cooking.

Lusog Notes

This recipe is rich in vitamin A that helps protect one from infections and promotes normal growth and development. Vitamin A also helps keep normal vision and healthy skin.

Cooking Tools

- Chopping Board
- Paper Towel