



## 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