



## Shrimp Malunggay Burger Recipe

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Preparation Time	10
Cooking Time	13
Serving Size	8

### Ingredients:

#### FOR THE BURGER PATTIES

- 3/4 cup carrot, coarsely grated
- 1 cup gabi, coarsely grated
- 1 cup malunggay leaves
- 200 g shrimp, shelled and chopped
- 1/4 cup onion, red, chopped
- 1 pouch DEL MONTE Filipino Style Tomato Sauce (90g)
- 2 tsp hot sauce (optional)
- 1 pc egg
- 1 tsp salt
- 1/4 tsp pepper
  
- 2 pc egg
- 1 1/2 cup breadcrumbs
- 1 1/2 cup oil, for frying

### Preparation:

1. Combine all ingredients for the patties. Mix thoroughly.
2. Scoop 2 tablespoons of the mixture and form into patties. Dip in eggs and coat with bread crumbs.
3. Fry until golden brown. Serve with DEL MONTE Red Cane Vinegar.

### Chef's Tip

The grated gabi acts as an extender and at the same time adds body to the patties.

### Lusog Notes

This Shrimp Malunggay Burger recipe provides vitamin A that helps maintain normal vision and healthy skin, as well as strengthen the immune system.

### Cooking Skills Needed

- Mixing

### Cooking Tools

- Wooden Spatula
  - Chopping Board
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