



Shrimp Malunggay Burger Recipe

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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