



Vietnamese Spring Rolls Recipe

Preparation Time	10
Cooking Time	24
Serving Size	7

Ingredients:

- 200 g pork, ground
- 100 g shrimp, shelled and diced
- - reserved pineapple syrup
- 1/4 tsp salt

- 3/4 tsp salt
- 1/4 tsp pepper, black
- 1 cup toge
- 50 g sotanghon, soaked for 5 minutes, drained then cut up
- 1 can DEL MONTE Crushed Pineapple (227g), drained, reserve syrup
- 3 Tbsp wansuy, chopped
- 150 g lettuce, trimmed and dried
- 28 pcs lumpia wrapper, small square

FOR THE SAUCE

- 1/2 cup hoisin sauce
- 1 Tbsp peanut butter
- 1/3 cup reserved stock

Preparation:

1. Simmer pork and shrimps in pineapple syrup with salt for 3 minutes. Drain. Reserve stock.
2. Combine the cooked pork and shrimp with salt, pepper, toge, sotanghon, DEL MONTE Crushed Pineapple, and wansuy.
3. Lay the lettuce leaf on top of the wrapper before filling with 2 tablespoon of pork and vegetable mixture. Fold the sides towards the center and roll. Fry until golden brown.
4. Sauce: Combine ingredients in a saucepan. Heat for 2 minutes. Serve with rolls.

Chef's Tip

To make sure the rolls are sealed, brush a small amount of paste made of flour and water on the edge of the wrappers.

Lusog Notes

This dish contains niacin that supports the nervous system and iron that is need for normal metabolism.

Cooking Skills Needed

- Frying
- Simmering

Cooking Tools

- Measuring Cups
- Spatula
- Chopping Board
- Measuring Spoon

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