



Mega Sardines Lumpiang Shanghai

INGREDIENTS:

For the filling:

2 cans Mega Sardines in Tomato Sauce 155g (sauce set aside)

3 tbsp. carrots, chopped

2 tbsp. singkamas, chopped

1 tbsp. onion, chopped

1 tsp. kinchay, minced

Salt to taste

For the wrapper:

10 pcs. lumpia wrapper

1 cup cooking oil

For the dip:

5 cloves of garlic

5 tbsp. of catsup

1 tbsp. of vinegar

1 tbsp. of sugar

Dash of salt and pepper

PROCEDURES:

For the shanghai:

1. In a bowl, mix the all the ingredients of the shanghai filling.
2. Prepare the lumpia wrapper.
3. Wrap shanghai fillings with lumpia wrapper and deep fry until golden brown.
4. Cut into desired length and serve.

For the dip:

Mix the dipping ingredients in a bowl. Season with salt and pepper.

Mega Sardines offers the freshest and most delicious sardines, packed within 12 HOURS FROM CATCHING TO CANNING. Available in easy-open-cans and pouch formats for your convenience.



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