

Lumpiang hubad

This is a dish after a veggie-lover's own heart: crisp vegetables topped with a sweet peanut sauce. Meat-lovers will likewise appreciate how it lends freshness to other viands.

INGREDIENTS

3 Tbsp Golden Fiesta Canola Oil
 2 cloves garlic, chopped
 ¼ cup thinly sliced white onions
 1 cup thinly sliced kamote
 ½ cup thinly sliced singkamas
 ½ cup thinly sliced carrots
 ½ cup thinly sliced Baguio beans
 3 Tbsp garbanzos
 1 Tbsp Datu Puti Patis
 ¼ tsp ground black pepper

LUMPIA SAUCE

1 cup water
 ¼ cup Silver Swan Soy Sauce
 ½ cup brown sugar
 2 cloves garlic, chopped
 3 Tbsp water
 1 Tbsp cornstarch

TOPPINGS

120 g lettuce, separated into leaves
 ¼ cup white sugar
 ¼ cup ground peanuts
 3 Tbsp finely chopped garlic

PROCEDURE

1 In a pan, heat **Golden Fiesta Canola Oil**. Sauté garlic and onions until fragrant.
2 Add kamote, singkamas, carrots, and Baguio beans. Sauté for 3 to 5 minutes.
3 Add garbanzos and sauté for another minute. Season with **Datu Puti Patis** and ground black pepper.
4 Make lumpia sauce: In a medium sauté pan, combine water, **Silver Swan Soy Sauce**, brown sugar, and garlic. Simmer over medium heat for about 3 minutes. In a small bowl, dissolve cornstarch in water. Add to sauce to thicken.
5 Serve with lettuce, white sugar, peanuts, and garlic.

TAKES 30 MINUTES

MAKES 4 TO 5 SERVINGS



IDEA MAKER Want something more filling? Top with slices of fried liempo or mix in some shrimp.