



Chicken Adobo Lumpia

Prep time: 60 Cook Time: 50 Servings: 12

Combo/Fusion,Appetizers/Sides/Snacks,Mazina Tortillas,Catering

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Pressed Mazina™ Tortillas	08042		36 Each
Chicken Thighs		skin-on , bone-in	5 1/4 Lbs.
Adobo Marinade		see related recipe	28 Oz.
Sea Salt			To Taste
Banana Ketchup		see related recipe	4 1/2 cup

Instructions

1. Combine chicken and Adobo Marinade and allow to marinate overnight, under refrigeration.
2. Place chicken legs and marinade in a large pan and fill with just enough water to cover the chicken. Bring to a boil, reduce heat to low, cover and simmer for 40 minutes, or until cooked through.
3. Remove the chicken and garlic cloves from the braising liquid and increase heat. Allow to reduce for 10 minutes. Meanwhile, discard chicken skin and shred the chicken, discarding bones.
4. In a food processor, combine chicken, garlic from braising liquid, and $\frac{3}{4}$ cup of the reduced braising liquid. Pulse until coarsely chopped, season with salt, and reserve refrigerated.
5. Preheat deep fryer to 350°F.
6. To assemble the lumpia, place 1 oz. of the chicken filling in a strip down the center of a tortilla and tightly roll. Secure the tortilla with toothpicks and deep fry for 1½-2 minutes, or until crispy. Cut lumpia in half on a bias and serve 6 halves per order with 3 oz. of banana ketchup.



Adobo Marinade

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Coconut Vinegar			2 1/2 cup
Soy Sauce			3/4 cup
Garlic		whole peeled	10 cloves
Black Peppercorns			1 Tbsp.
Bay Leaves			8 Each

Instructions

1. Combine all ingredients in a bowl so that they are well incorporated. Reserve refrigerated.



Banana Ketchup

Prep time: 5 Cook Time: 35 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Onion		yellow, diced	2 1/4 cup
Garlic		minced	2 Tbsp.
Serrano Peppers		small, sliced	2 Each
Tomato Paste			2 Oz.
Bananas		very ripe, peeled, quartered	4 Each
Apple Cider Vinegar			8 1/2 Oz.
Water			1/2 cup
Black Pepper			1 tsp.
Ground Clove			1/4 tsp.
Honey			2 1/3 Tbsp.
Rum			2 1/3 Tbsp.

Instructions

1. Over medium high heat, in a hot pan with olive oil, sauté onion for 5-7 minutes or until soft. Add the garlic and serrano pepper and cook an additional 2-3 minutes. Stir in tomato paste and cook 1-2 minutes.
2. Add remaining ingredients and bring to a boil. Simmer for 20-30 minutes, or until thick, like ketchup, then transfer mixture to a food processor and blend until smooth.

