



FINCH + FENNEL

Chicken Lumpias with Thai Peanut Sauce

INGREDIENTS:

- 1/3 c Water
- 1/3 c F+F Effortless Thai Peanut Sauce Mix
- 1/3 c Smooth Peanut Butter
- 8 c Oil for Deep Frying
- 16 Medium-Sized Chicken Lumpias or Springrolls



INSTRUCTIONS:

1. Bring water to a simmer in a small pot.
2. Whisk in F+F Effortless Thai Peanut Sauce Mix, then whisk in peanut butter, until smooth. Keep warm.
3. Heat frying oil to 350°F. Fry Lumpias until golden brown outside & filling is hot.
4. Place on paper towels, then plate & serve with warm peanut sauce.

Enjoy!

