



## Ampalaya Guisado Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>11</b>
<b>Serving Size</b>	<b>5</b>

### Ingredients:

- 2 Tbsp oil
- 1 1/2 Tbsp garlic, crushed
- 1/2 cup onion, chopped
- 200 g pork, ground
- 1 cup water
- 1 pouch DEL MONTE Original Style Tomato Sauce (200g)
- 300 g ampalaya, seeds removed then cut into squares
- 1/2 cup celery, sliced
- 150 g tokwa, cut into cubes then fried
- 2 Tbsp fermented black beans (tausi)
- 2 pcs egg, beaten

### Preparation:

1. Sauté garlic, onion, and pork. Add water, DEL MONTE Original Style Tomato Sauce, ampalaya, celery, and tokwa. Bring to a boil then simmer for 3 minutes.
2. Add tausi and eggs. Simmer for 1 minute.

### Chef's Tip

Drain the tausi really well to remove the excess brine where the tausi fermented.

### Lusog Notes

This vegetable dish is a source of protein and iron. Protein is essential for growth, development, and repair of body tissues while iron is necessary for normal metabolism.

### Cooking Skills Needed

- Boiling
- Simmering
- Sautéing

### Cooking Tools

- Measuring Cups
- Spatula
- Chopping Board
- Measuring Spoon
- Pot