



## Batchoy Special Recipe

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| <b>Preparation Time</b> | <b>10</b> |
| <b>Cooking Time</b>     | <b>15</b> |
| <b>Serving Size</b>     | <b>8</b>  |

### Ingredients:

- 2 Tbsp oil
- 2 Tbsp garlic, crushed
- 1/3 cup onion, sliced
- 1 Tbsp ginger, cut into strips
- 250 g pork, pigue, cut into strips
- 200 g pork liver, cut into strips
- 3 cup water
- 2 cup papaya, green, cut into strips
- 1 pc siling haba
- 1 pouch DEL MONTE Original Style Tomato Sauce (115g)
- - pepper, to taste
- - patis, to taste
- 50 g misua

### Preparation:

1. Sauté garlic, onion, ginger, pork, and liver for 5 minutes. Add water, papaya, siling haba and DEL MONTE Original Style Tomato Sauce. Season with pepper and patis to taste. Bring to a boil then simmer until papaya is cooked.
2. Add misua. Simmer for 3 minutes or until cooked.

### Chef's Tip

Misua will soak liquid as it sits. Best to serve the dish as soon as it is cooked.

### Lusog Notes

This Batchoy Special dish is high in vitamin A that helps maintain normal vision and healthy skin. It is also high in iron which is important in making red blood cells that carry oxygen around the body.