



Batchoy Special Recipe

Preparation Time	10
Cooking Time	15
Serving Size	8

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.