



Binagoongang Talong At Sitaw Recipe

Preparation Time	15
Cooking Time	22
Serving Size	4

Ingredients:

- 1/4 cup water
- 2 Tbsp oil
- 250 g pork, liempo, sliced into 1/2-inch thick strips
- 1/2 cup onion, red, chopped
- 1 Tbsp garlic, minced
- 1/4 cup bagoong alamang
- 1 pouch DEL MONTE Original Style Tomato Sauce (250g)
- 1 1/2 cup sitaw/yardlong beans, cut into 2-inches long
- 4 cups eggplant, cut into planks, 1-inch long

Preparation:

1. In a pot, combine water, oil, and pork. Cover and simmer until the fat comes out. Then sauté the pork until brown and crispy.
2. Add the onion and sauté until translucent. Add the garlic and sauté until aromatic. Add bagoong and sauté for 1 minute.
3. Add the DEL MONTE Original Style Tomato Sauce and simmer for 2 minutes. Add the sitaw and talong then simmer until cooked.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Mixing
- Sautéing
- Slicing

Cooking Tools

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