



Daing Con Kangkong Recipe

Preparation Time	5
Cooking Time	21
Serving Size	6

Ingredients:

- 1 pouch DEL MONTE Filipino Style Tomato Sauce (90g)
- 1 1/2 cup coconut milk
- 1/3 cup onion, chopped
- 1 pc daing
- 4 pc siling labuyo
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 cup kangkong, use leaves and tender stalks only
- 3/4 cup coconut cream

Preparation:

1. In a pot, Combine DEL MONTE Filipino Style Tomato Sauce, coconut milk, onion, daing and labuyo. Bring to a boil then simmer for 15 minutes. Season with salt and pepper.
2. Add kangkong and coconut cream. Cook until kangkong is tender.

Chef's Tip

Kangkong stalks will cook longer than the leaves. To keep the leaves from overcooking, add the stalks first. Simmer for 1 minute then add the leaves and coconut cream.

Lusog Notes

This Daing Con Kangkong dish is an excellent source of vitamin A that helps give healthy skin and normal vision. It also has iron needed for normal metabolism and the functioning of enzymes that help remove unwanted substances from the body.

Cooking Tools

- Chopping Board
- Pot