



Pork Clam Oriental Recipe

Preparation Time	15
Cooking Time	65
Serving Size	6

Ingredients:

- 400 g pork, pigue
- 1/8 tsp salt
- 1/8 tsp pepper, black
- 1 1/2 tsp soy sauce
- 3 1/4 Tbsp green onions, chopped
- 1 1/2 pcs siling haba, sliced diagonally

- 2 Tbsp oil
- 1 1/2 Tbsp garlic, crushed
- 1/4 cup onion, sliced
- 1 pouch DEL MONTE Original Style Tomato Sauce (200g)
- 1 1/3 cups clam stock
- 1/4 tsp pepper, black
- 2 1/2 pcs tokwa, fried and cut into cubes
- 400 g clams (halaan), soaked, boiled and shelled, reserve broth

Preparation:

1. Marinate pork in salt, pepper, soy sauce, green onions, and sili for 30 minutes.
2. Sauté garlic, onion, and pork. Add DEL MONTE Original Style Tomato Sauce, clam broth, salt, and pepper to taste. Simmer for 25 minutes or until pork is tender.
3. Add tokwa and clams. Allow to simmer. Serve as rice topping.

Chef's Tip

After cooking the clams in water, discard any shells that do not open as these are dead shellfish that might cause illness.

Lusog Notes

This iron-rich recipe fuels the body's healthy circulation. It also contains fiber that can help maintain healthy weight.

Cooking Skills Needed

- Marinating
- Slicing
- Sautéing
- Simmering

Cooking Tools

- Measuring Cups

- Pot
 - Chopping Board
 - Measuring Spoon
 - Wooden Spatula
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