



Red Pork Binagoongan Recipe

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| Preparation Time | 10 |
| Cooking Time | 50 |
| Serving Size | 5 |

Ingredients:

- 1 Tbsp oil
- 1/3 cup onion, sliced
- 1 Tbsp ginger, cut into strips
- 600 g pork, kasim, cut into chunks
- 4 Tbsp bagoong alamang
- 2 pcs siling haba
- 1 pouch DEL MONTE Original Style Tomato Sauce (200g)
- 3/4 cup water

Preparation:

1. Sauté onion, ginger, and pork in oil for 5 minutes.
2. Add bagoong and sili, then sauté for 3 minutes. Add DEL MONTE Original Style Tomato Sauce. Sauté for 5 minutes.
3. Add water. Bring to a boil and allow to simmer over low heat for 35 minutes, stirring occasionally.

Chef's Tip

Sauté the onion and ginger until aromatic before adding the pork. This develops the flavor and sweetness of the onion and ginger.

Lusog Notes

This dish contains iron that is needed for red blood cell formation and for normal metabolism. It also has vitamin B1 that helps release energy from food.

Cooking Skills Needed

- Boiling
- Sautéing
- Simmering

Cooking Tools

- Chopping Board
- Measuring Spoon
- Measuring Cups
- Wooden Spatula