



Red Sisig Recipe

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| Preparation Time | 05 |
| Cooking Time | 30 |
| Serving Size | 8 |

Ingredients:

FOR THE SAUCE

- 2 Tbsp oil
- 1 1/4 can liver spread
- 1 1/4 pouch DEL MONTE Filipino Style Tomato Sauce (250g)
- 1 1/4 pc chicken bouillon cube
- 1 1/4 tsp liquid seasoning

- 2 Tbsp oil
- 3 cup lechon kawali, cooked & chopped (separate pork skin & meat)
- 2/3 cup onion, red, chopped
- 1 1/4 pc siling haba, sliced diagonally
- - salt, to taste
- - pepper, to taste

- 2 1/2 Tbsp margarine
- 2 pc egg

Preparation:

1. Sauté liver spread in oil for 5 minutes.
2. Add DEL MONTE Tomato Sauce, chicken cubes and seasoning. Lower heat and simmer for another 5 minutes. Set aside.
3. Sauté lechon kawali. Add onions and siling haba. Pour 1/2 cup of sauce. Stir until all of the meat is coated. Season with salt and pepper. Finish with margarine.
4. Transfer to a hot sizzling plate. Top with egg. Top with chopped pork skin.

Chef's Tip

Finishing with margarine instead of sauteing with it makes sure that it does not burn while cooking and at the same time it gives good aroma, just before serving.

Lusog Notes

This yummy Red Sisig dish is rich in Vitamin A, which boosts immunity while keeping skin healthy. Vitamin A also promotes normal growth and development.