



Red Sisig Taco Recipe

Preparation Time

15

Cooking Time

32

Serving Size

4

Ingredients:

FOR THE SAUCE

- 1/2 Tbsp oil
- 1/3 can liver spread (85g)
- 1 pouch DEL MONTE Filipino Style Tomato Sauce (90g)
- 1/3 pc chicken bouillon cube
- 1/3 tsp liquid seasoning

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

- 1/2 Tbsp margarine
- 1 pc egg

FOR THE SALSA

- 1/2 cup tomato, cut into 1/4-inch cubes
- 2 Tbsp onion, cut into 1/4-inch cubes
- 2 Tbsp cilantro, roughly chopped
- 1 tsp lime juice
- - salt, to taste
- - pepper, to taste

- 8 pc flour tortilla (6-inch), warmed up
- - leftover pork skin cracklings
- - sour cream, for drizzling

Preparation:

1. To make Red Sisig: Sauté liver spread in oil for 5 minutes.
2. Add DEL MONTE Filipino Style Tomato Sauce, chicken cubes, and liquid 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 to taste. Finish with margarine.

4. For the Salsa: In a bowl, mix tomatoes, onions, cilantro, lime juice, salt, and pepper.

5. On each of the flour tortillas, add 2 tablespoons of red sisig and 1 tablespoon of salsa. Top with leftover pork skin cracklings. Then drizzle with sour cream.

Chef's Tip

Do not throw away cilantro stalks. They are full of flavor. Chop them up and include them in the measurement instead of using just the leaves.

Lusog Notes

This unique take on a Filipino favorite is rich in Vitamin A, which boosts immunity while keeping skin healthy. Vitamin A also promotes normal growth and development.

Cooking Skills Needed

- Mixing

Cooking Tools

- Measuring Cups
- Chopping Board
- Measuring Spoon