



## Red Sisig Taco Recipe

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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