



## Tokwa't Baboy Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>18</b>
<b>Serving Size</b>	<b>5</b>

### Ingredients:

- 2 packs tofu, firm (600g), cut into 1-inch cubes
- 500 g pork, liempo
- 1/4 tsp salt
- 1/4 tsp pepper, black

### SAUCE

- 1 pouch DEL MONTE Quick 'n Easy BBQ Marinade (200ml)
- 2 Tbsp DEL MONTE Red Cane Vinegar
- 1/3 cup calamansi juice
- 1/2 cup onion, red, sliced thinly
- 1/2 cup celery, sliced diagonally
  
- 1/4 cup celery leaves, chopped

### Preparation:

1. Deep-fry tokwa until brown and crispy. Set aside.
2. Season liempo with salt and pepper. Pan-fry until cooked through. Slice into 1/2-inch thick strips and set aside.
3. For the Sauce: Mix DEL MONTE Quick n Easy Barbecue Marinade, DEL MONTE Red Cane Vinegar, calamansi juice, onion, and celery in a bowl.
4. To assemble, arrange tokwa't baboy on a plate. Pour the sauce over then garnish with celery leaves on top. Serve.

### Chef's Tip

### Lusog Notes

### Cooking Skills Needed

- Frying
- Mixing
- Slicing

### Cooking Tools

- Chopping Board
  - Measuring Spoon
  - Mixing Bowl
  - Measuring Cups
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