

Knorr Sinigang with Pakwan Recipe

INGREDIENTS:

500 grams Pork Belly 3 inches x 1 inch slices
3 tbsp Knorr Liquid Seasoning
2 tbsp vegetable oil
1 liter water
3 cloves garlic, crushed
1/2 onion, cut into 2 wedges
3 pcs tomatoes, sliced into quarters
1 inch fresh ginger, cut into fine matchsticks
1 lemongrass stalk, white part only
2 pcs fresh kaffir leaves (optional)
200 grams gabi, sliced into cubes
500 grams seedless sweet watermelon, peeled and cut into 1 inch cubes (divided into 2 parts)
1 22g pack Knorr Sinigang sa Gabi Mix
1 Knorr Beef Cube
1 tbsp fish sauce, plus extra to taste
1 tbsp soy sauce
¼ tsp freshly ground black pepper
2 long green chillies, sliced
150 grams sitaw, cut into 7 cm lengths
100 grams okra
1 bunch water kangkong
steamed rice, to serve
fish sauce to serve

METHOD:

1. Marinate the pork belly in Knorr Liquid Seasoning for at least 30 mins.
2. Place a large casserole over medium-high heat. Add the oil and, working in batches, cook the pork until evenly browned. Remove with a slotted spoon and set aside.
3. Reduce the heat to medium. Add the garlic and onions to the casserole. Add the tomatoes, ginger, lemongrass, gabi and watermelon and cook for 2 minutes before returning the pork to the casserole.
4. Add the water, Knorr Sinigang sa Gabi Mix, Knorr Beef Cube. Cook for a further 1–1½ hours until the pork is tender.
5. When the pork is tender, remove the pork from the casserole and set aside. Strain the liquid and add the fish sauce, soy sauce and pepper to taste.
6. Add the remaining watermelon, beans, chillies, and okra and cook for 20 minutes, before adding the water spinach and cooking for a minute until all the vegetables are tender.
7. Serve with steamed white rice and fish sauce for dipping.

