

Knorr Sinigang with Inihaw na Liempo

Recipe (based on the recipe of Panlasang Pinoy.com)



Ingredients

- 1 kilo liempo (pork belly)
- 1 1/2 liters water
- 1 44g pack Knorr Sinigang na Gabi
- 1 bundle kangkong leaves
- 3 medium taro root (gabi), peeled and halved
- 3 medium ripe tomato, halved
- 2 medium yellow or white onion, quartered
- 2 cups string beans (sitaw), cut in 2 inch length
- 3 to 4 pieces siling pansigang



Manila Mommy

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Method/Procedure:

For the grilled liempo:

1. Prepare the liempo and marinate with just salt and pepper. Grill the pork and once done slice it into your preferred size. Set aside.

For the sinigang broth:

1. Boil the water in a cooking pot.
2. Add the tomato and onion. Set the heat to medium and continue to boil for 15 minutes.
3. Add the gabi. Continue to boil in low heat for 1 hour.
4. Add the Knorr Sinigang na Gabi mix. Stir.
5. Add the long green chili and boil for 3 minutes.
6. Stir-in the okra, string beans, and eggplant and cook for 5 minutes.
7. Add the grilled liempo then add the kangkong. Stir. Cover and turn off the heat. Let it stay covered for 5 minutes.
8. Transfer to a serving bowl.
9. Serve with warm rice.
- 10. Share and enjoy!**