



Saucy Adobong Sitaw

Ingredients

- 2 tbsp Vegetable Oil
- 1 head Garlic
- 4 pcs Shallots
- 100 g Fresh Grounded Pork
- 0.25 cup White Vinegar
- 0.25 tsp Peppercorn
- 0.25 cup MAGGI® Oyster Sauce
- 1 tsp Brown Sugar
- 0.25 cup Water
- 0.5 kg Sitaw
- 1 tbsp Toasted Garlic

Instruction

1. Sauté garlic, shallots and ground pork in oil.
2. Add vinegar and pepper. Add MAGGI® Oyster Sauce, sugar and water. Simmer for 2 mins.
3. Stir in sitaw and cook for 5 mins. Transfer into a serving plate, garnish with toasted garlic and serve.

Nutrition

Carbohydrates	68.92 g
Energy	446.61 kcal
Fats	9.25 g
Protein	25.32 g

25 Minutes

6 4-6 Servings