



Rellenong Alimasag

Ingredients

- 2 kg Blue Crab
- 2 tbsp Vegetable Oil
- 1 head Garlic
- 1 pc Onion
- 2 pcs Tomato
- 0.25 kg Ground Pork
- 4 pcs Egg
- 2 sachets MAGGI® Magic Sarap® 8g
- 2 tbsp All Purpose Flour
- 2 cups Vegetable Oil

Instruction

1. Simmer crabs in a little water to pan steam for 5mins. Set aside to cool. Pick out the meat and the crab fat and set aside. Reserve shells.
2. Sauté garlic, onion and tomato in oil. Remove from the pan and set aside to cool. Combine with ground pork, crab meat and crab fat. Stir in eggs and season with MAGGI® Magic Sarap®.
3. Coat the inside of crab shells with a little flour and stuff with the crab meat mixture. Pan fry in oil until golden brown. Drain excess oil. Transfer on a serving plate and serve.

Nutrition

Carbohydrates	5.88 g
Energy	869.36 kcal
Fats	69.19 g
Protein	54.66 g

90 Minutes

8 Servings