



Fish and Shrimp Sinigang

Ingredients

- 2 tbsp Vegetable Oil
- 0.5 kg Shrimp
- 4 cloves Garlic
- 2 pcs Ginger
- 1 pc Onion
- 2 pcs Tomato
- 1 pc Finger Chili
- 5 cups Water
- 0.5 cup Radish
- 0.5 cup Okra
- 0.5 cup Sitaw
- 1 package MAGGI® Magic Sinigang Original Sampalok Mix
- 1 tbsp Patis
- 1 tbsp Brown Sugar
- 0.25 kg Tanigue
- 1 cup Kangkong

Instruction

1. Sauté shrimp heads in oil. Crush heads to extract more of its flavor. Add garlic, ginger, onion and tomatoes. Pour water and simmer for 10mins. Strain broth into another pot. Bring to a boil.
2. Add siling panigang, radish, okra and sitaw with 2mins. intervals.
3. Pour MAGGI® Magic Sinigang Original Sampaloc Mix, fish sauce and sugar.
4. Stir in shrimp, tanigue and kangkong. Transfer into a serving bowl and serve immediately.

Nutrition

Carbohydrates	27.99 g
Energy	302.82 kcal
Fats	8.69 g
Protein	31.09 g

50 Minutes

6 Servings