



Pork Binagoongan

Ingredients

- 0.75 kg Pork Belly
- 3 cups Water
- 1 cup Vegetable Oil
- 3 pcs Eggplant
- 4 cloves Garlic
- 1 pc Onion
- 2 pcs Tomato
- 2 pcs Green Finger Chili
- 0.25 cup Bagoong Alamang
- 0.25 cup Spiced Vinegar
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 tbsp Brown Sugar
- 0.5 cup Coconut Cream

Instruction

1. Simmer pork in water until tender. Strain and set aside. Reserve 1 cup of the pork stock.
2. Slice pork and fry in oil until golden brown. Set aside. Fry eggplant in the same oil until golden brown. Set aside.
3. Remove oil from the pan leaving 2 tbsp. Sauté garlic, onion, tomato, chili and bagoong. Pour vinegar. Stir in reserved pork stock and season with MAGGI® MAGIC SARAP® and sugar.
4. Cut pork into pieces and add to the sauce. Pour in coconut cream and simmer for 2mins. Transfer on a serving plate and serve.

Nutrition

Carbohydrates	145.95 g
Energy	1373.06 kcal
Fats	83.83 g
Protein	31.95 g

95 Minutes

8 6-8 Servings