



Ginataang Puso ng Saging

Ingredients

- 6 cloves Garlic
- 1 pc Onion
- 2 pcs Ginger
- 2 pcs Green Finger Chili
- 0.5 cup Pork Belly
- 1 tbsp Bagoong Alamang
- 2 tbsp Vegetable Oil
- 0.25 cup Distilled Vinegar
- 0.5 kg Banana Heart
- 2 cups Water
- 1 cup Coconut Cream
- 1 sachet MAGGI® Magic Sarap® 8g

Instruction

1. Sauté garlic, onion, ginger, siling panigang, pork belly and bagoong in oil. Pour vinegar and simmer for 2mins.
2. Add banana heart and water. Simmer until tender.
3. Pour coconut cream and season with MAGGI® Magic Sarap®. Transfer on a serving plate and serve.

Nutrition

Carbohydrates	65.99 g
Energy	497.36 kcal
Fats	23.57 g
Protein	7.53 g

70 Minutes

6 Servings