



Easy Bagoong Rice

Ingredients

- 2 tbsp Vegetable Oil
- 2 pcs Egg
- 2 tbsp Garlic
- 1 pc Onion
- 1 tbsp Bagoong Alamang
- 4 cups Rice
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 pc Semi-Ripe Mango

Instruction

1. Cook beaten egg in 1 tbsp of oil until barely set. Remove and set aside. Cut into pieces.
2. Sauté garlic, onion and bagoong in oil.
3. Add rice and season with MAGGI® Magic Sarap®. Pour 2 tbsp of water on the side and gently fluff until steaming hot. Transfer on a serving plate, top with egg and green mango and serve.

Nutrition

Carbohydrates	149.41 g
Energy	730.25 kcal
Fats	8.91 g
Protein	23.52 g

20 Minutes

6 4-6 Servings