



Ginataang Alimango

Ingredients

- 1 kg Live Female Mud Crab
- 2 tbsp Vegetable Oil
- 4 cloves Garlic
- 2 pcs Ginger
- 1 pc Finger Chili
- 1 cup Coconut Milk
- 0.5 cup Coconut Cream
- 1 sachet MAGGI® Magic Sarap® 8g

Instruction

1. Simmer crabs in a little water to pan steam for 5mins. Drain and quickly rinse. Separate the shell and the claws from the body. Remove and discard the gills and apron. Cut the body into 4 serving pieces. Crack the claws.
2. Sauté garlic, ginger and siling panigang in oil. Pour coconut milk and cream and bring simmer.
3. Add crabs and continue to simmer until sauce starts to thicken. Season with MAGGI® Magic Sarap®. Transfer on a serving plate and serve.

Nutrition

Carbohydrates	28.58 g
Energy	414.88 kcal
Fats	19.19 g
Protein	33.16 g

50 Minutes

6 Servings