



Lomo-lomo

Ingredients

- 0.25 kg Pork Liempo
- 0.5 cup Water
- 1 tbsp Vegetable Oil
- 6 cloves Garlic
- 2 pcs Onion
- 0.25 kg Pork Tenderloin
- 0.25 kg Pork Liver
- 2 tbsp Patis
- 0.25 tsp Peppercorn
- 5 cups Water
- 2 sachets MAGGI® Magic Sarap® 8g
- 2 g Chives

Instruction

1. Place pork belly in a pan with ½ cup water. Simmer until dry. Add oil and sauté until pork is golden brown.
2. Add garlic and onion in the pan. Sauté for 1min. Add pork tenderloin, liver, fish sauce and pepper. Cook for another 2mins.
3. Pour water and bring to simmer. Season with MAGGI® Magic Sarap®. Stir in chives. Transfer into a serving bowl and serve.

Nutrition

Carbohydrates	7.45 g
Energy	365.69 kcal
Fats	27.11 g
Protein	22.27 g

35 Minutes

6