Shrimp and Pork in Tamarind Sour Soup

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“Sinigang na Shrimp and Pork” is a quintessential Filipino dish and can be helpful for a sore throat or even on a cold night to keep you warm.”

INGREDIENTS:
- 1 lb. shrimp cleaned
- 1 lb. pork belly (cut into small squares)
- 44 grams Knorr Sinigang sa Sampaloc Mix
- 1 bunch spinach
- 15 pieces string beans
- 5 pieces okra
- 1 piece eggplant
- 1 cup daikon radish sliced
- 1 piece tomato sliced
- 3 pieces long green pepper
- 1 piece onion
- 2 quarts water
- Fish sauce and ground black pepper to taste

DIRECTIONS:
1. Sautee’ pork belly and onions in a saucepan to render the pork fat. Do this until the pork is half-way cooked for 8-10 minutes.
2. Boil water in a cooking pot. Add tomato, and radish. Cover and continue to boil for 8 minutes.
3. Add shrimp. Cook for 1 minute.
4. Add Knorr Sinigang sa Sampaloc Recipe Mix. Stir until it dilutes completely. Cover and cook for 3 minutes.
5. Add long green pepper, string beans, okra, and eggplant. Stir. Cook for 5 minutes.
6. Put the spinach into the pot. Season with fish salt and ground black pepper. Cook for minute.
7. Transfer to a serving bowl. Serve warm with rice.