

# Pinakbet



## Ingredients

- 3 tablespoons olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- ½ pound pork loin, chopped
- ½ pound peeled and deveined prawns
- salt and pepper to taste
- 1 tomato, chopped
- ¼ pound zucchini, seeded and cut into bite-size pieces
- ¼ pound fresh okra, ends trimmed
- ¼ pound fresh green beans, trimmed
- ¼ pound eggplant, cut into bite-size pieces
- 1 small bitter melon, cut into bite-size pieces

## Directions

1. Heat oil in a large pot over medium heat; stir in onion and garlic and cook until tender, about 5 minutes.
2. Add pork; cook and stir until browned, 5 to 7 minutes.
3. Add prawns; cook and stir until they turn pink, about 5 minutes.
4. Stir in tomato; season with salt and pepper, cover and simmer for 5 minutes.
5. Stir in zucchini, okra, green beans, eggplant, and bitter melon; cover and cook until the vegetables are tender, about 10 minutes.