

SINIGANG NA BABOY

Filipino sour tamarind pork soup

Serves: 6 people

- 🕒 **Prep Time:** 10 min
- 🕒 **Cook time:** 1 hr, 30 min
- 🕒 **Total time:** 1 hr, 40 min

Ingredients

- ☐ 2 lbs pork belly
- ☐ 2 cups kangkong leaves
- ☐ 3 baby bokchoy
- ☐ 1 tomato
- ☐ 1 onion
- ☐ 5 pieces gabi
- ☐ 1 packet sinigang mix
- ☐ 1 tbsp patis
- ☐ 4 tbsp oil
- ☐ 8 cups water

Prep

1. Wash all vegetables.
2. Remove kangkong leaves from hard stem
3. Cut off white bottom pieces of the baby bokchoy
4. Peel skin off gabi pieces

Instructions

1. Quarter onion and tomato. Quarter again.
2. Add oil to pan. Make sure to cover the entire bottom. Saute onion and tomato. Around 5-8 minutes.
3. Cut pork belly into 1-2 inch cubes. Cook in pan until slightly browned.
4. While meat is cooking, cut the gabi into quarter chunks.
5. Add water and let it boil until meat is tenderized. Around 40 minutes total.
6. Add gabi halfway through (around 20-25 minutes) tenderizing meat.
7. When water starts to boil, add 1 tbsp of sinigang mix. Taste then add more until desired sourness. Add patis.
8. Once the meat and gabi is tenderized, add bokchoy and kangkong then cover for a few minutes until cooked.