

Knorr Sizzling Sinigang Recipe



INGREDIENTS:

500 grams Beef Short ribs	10 shallots or baby red onions
12-15 cherry tomatoes	6 cloves of garlic, unpeeled
2 tsp. oil	2 Tbsp. butter
5 cups water	2 strings French beans
2 Knorr Beef Cubes	1 ½ Tbsp Knorr Sinigang Mix (add more if preferred)
2 tsp. soy sauce	1 ½ tsp. patis
2 tsp. Knorr Liquid Seasoning	2 Tbsp. chopped garlic
Roux: 3 Tbsp. butter + 3 Tbsp flour	

PROCEDURE:

1. Sear the short ribs in oil and butter until brown. Transfer the beef in a pressure cooker and add water only to cover the meat. Cook for 45 minutes or until meat is tender.
2. Remove meat and liquid from pressure cooker.
3. In a pot, add 6 cups of liquid from pressure cooker and combine with Knorr Sinigang Mix and Beef Cubes. Bring the mixture to a boil then simmer. Season with patis and soy sauce. Adjust seasoning to taste.
4. While sinigang broth is simmering, prepare the entire garnish. Deep fry shallots (unpeeled) and the garlic cloves (unpeeled) until crisp. Set aside.
5. Fry tomatoes until skin cracks. Set aside
6. Fry the chopped garlic until golden brown. Strain and set aside.
7. Sauté the French beans for a few minutes. Set aside.
8. Prepare the roux- in a skillet, add butter, when melted, add the flour. Cook for 1 minute.
9. Use the roux to thicken the sinigang broth. Add the roux at a time to the broth while mixing with a whisk.
10. Start plating. Add the beef, beans, tomatoes, garlic and shallots on your serving sizzling plate.
11. Pour the sinigang broth on top of the plated dish top with garlic chips. Best served with cooked rice.

Knorr Surf and Turf Sinigang Recipe



INGREDIENTS:

- 1 L rice washing
- 2 pcs onions, quartered
- 2 pcs tomatoes, quartered
- 2 pcs gabi, quartered
- 1 pc green chili (sili pansigang)
- 1/4 kg shrimp, trimmed
- 1/4 kg Maya-maya, cut into serving pcs.
- 1 pack Knorr Sinigang sa Sampalok Original 20g
- 1/4 pc radish, sliced
- 4 pcs okra
- 1 cup long beans or sitaw, sliced
- 1/4 kg pork sukiyaki, sautéed
- 1 cup kangkong, sliced

PROCEDURE:

1. Bring to boil rice washing in a pot with onions, tomatoes, gabi, and green chili until gabi is tender.
2. Add shrimp, maya-maya, and Knorr Sinigang sa Sampalok Original. Simmer until cooked.
3. Add radish, okra, and long beans. Simmer for a minute then add pork sukiyaki and kangkong. Cover for a minute then serve.

Knorr Sinigang na Liempo sa Sampaloc



INGREDIENTS:

- 1 kilo liempo (pork belly), sliced in 2 inch cubes
- 1 1/2 liter water
- 2 (22 g) pack Knorr Sinigang na Gabi
- 1 bundle kangkong leaves
- 3 medium taro root (gabi), peeled and halved
- 3 medium ripe tomato, halved
- 2 medium yellow or white onion, quartered
- 2 cups string beans (sitaw), cut in 2 inch length
- 1 large Chinese eggplant (talong), sliced
- 12 pieces okra
- 3 to 4 pieces long green pepper (siling pansigang)
- Fish sauce (patis) to taste

PROCEDURE:

1. Boil the water in a cooking pot.
2. Add the tomato and onion. Set the heat to medium and continue to boil for 15 minutes.
3. Add the pork belly and gabi. Continue to boil in low heat for 1 hour or until the pork gets tender. Add more water, if necessary.
4. Add the Knorr Sinigang na Gabi mix. Stir.
5. Add the long green chili and boil for 3 minutes.
6. Stir-in the okra, string beans, and eggplant and cook for 5 minutes.
7. Add the kangkong and fish sauce. Stir. Cover and turn off the heat. Let it stay covered for 5 minutes.
8. Transfer to a serving bowl.
9. Serve with warm rice.
10. Share and enjoy!

Knorr Sinigang with Pakwan Recipe



INGREDIENTS:

500 grams Pork Belly 3 inches x 1 inch slices	3 tbsp Knorr Liquid Seasoning
2 tbsp vegetable oil	1 liter water
3 cloves garlic, crushed	1/2 onion, cut into 2 wedges
3 pcs tomatoes, sliced into quarters	1 inch fresh ginger, cut into fine matchsticks
1 lemongrass stalk, white part only	2 pcs fresh kaffir leaves (optional)
200 grams gabi, sliced into cubes	1 22-gram pack Knorr Sinigang sa Gabi mix
1 cube from Knorr Beef Cubes	2 long green chillies, sliced
150 grams sitaw, cut into 7 cm lengths	1 tbsp fish sauce, plus extra to taste
¼ tsp freshly ground black pepper	100 grams okra
1 bunch water kangkong	1 tbsp soy sauce
500 grams seedless watermelon, peeled & cut into 1 inch cubes (divided into 2 parts)	

Steamed rice, to serve

fish sauce to serve

PROCEDURE:

1. Marinate the pork belly in Knorr Liquid Seasoning for at least 30 mins.
2. Place a large casserole over medium-high heat. Add the oil and, working in batches, cook the pork until evenly browned. Remove with a slotted spoon and set aside.
3. Reduce the heat to medium. Add the garlic and onions to the casserole. Add the tomatoes, ginger lemongrass, gabi and watermelon and cook for 2 minutes before returning the pork to the casserole.
4. Add the water, Knorr Sinigang Mix and Knorr Beef Cube. Cook for a further 1–1½ hours until the pork is almost tender.
5. When the pork is tender. Remove the pork from the casserole and set aside. Strain the liquid and add the fish sauce, soy sauce and pepper to taste.
6. Add the remaining watermelon, beans, and okra and cook for 20 minutes, before adding the water spinach and cooking for a further minute until all the vegetables are tender.
7. Serve with steamed white rice and fish sauce for dipping.