

Liz's Pork Sinigang



- 2 lb pork belly, ribs or butt
 - 300g Napa cabbage, bok choy, patchay, or lettuce
 - 3-4 long green chilies
 - 5 oz daikon (radish), sliced
 - 2 tomatoes, quartered
 - 1 onion, quartered
 - 66g Knorr Tamarind soup mix
 - 8 cups water
 - 3 tablespoons cooking oil
 - Salt and ground black pepper
1. Sauté the pork till golden brown, put a little bit of salt to add flavor to the pork
 2. Add the tomato and onion sautéed for 1 minute then add water
 3. Once the pork is tender, add the radishes and chilies
 4. Once the radish is cooked, add the patchay/Chinese cabbage/romaine lettuce
 5. Once the greens are cooked, add the tamarind mix and salt according to your taste