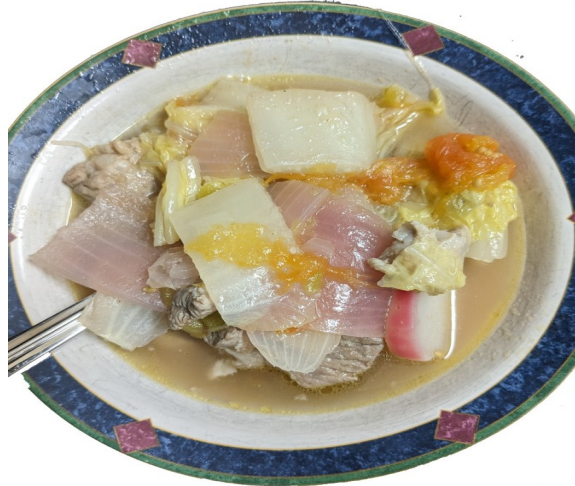


# Liz's Pork Sinigang



- 2 lb pork belly, ribs or butt
  - 300g Napa cabbage, bok choy, patchay, or lettuce
  - 3-4 long green chilies
  - 5 oz radishes, 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