

Pinakbet Iloko

By UlamPinoy

Cuisine: Filipino

Ingredients

- [ ] 1/2 kg pork belly or shoulder, cut into cubes
- [ ] 3 cloves garlic, minced
- [ ] 1 onion, chopped
- [ ] 2 ripe tomatoes, chopped
- [ ] 3-4 cups mixed vegetables (e.g. bitter melon (ampalaya),eggplant,squash, okra, string beans, green peppers)
- [ ] 1 cup water
- [ ] 2 tbsp fermented fish sauce (bagoong)
- [ ] salt and pepper to taste
- [ ] cooking oil

Instructions

1. Heat some cooking oil in a pan over medium-high heat. Add the pork and cook until browned on all sides.
2. Add the garlic, onion, and tomatoes. Cook until the onions are translucent and the tomatoes are soft.
3. Add the mixed vegetables and cook for a few minutes until slightly tender.
4. Pour in the water and fish sauce(bagoong). Cover and let simmer for about 10-15 minutes until the vegetables are fully cooked. Season with salt and pepper to taste.