

# tortang gniting

Our answer to the Western omelette and frittata, the basic torta has meat, eggs, and potatoes—but you can experiment with other vegetable mix-ins!

## INGREDIENTS

4 Tbsp Golden Fiesta Palm Oil  
 ½ cup potatoes, chopped  
 3 cloves garlic, minced  
 ¼ kg ground pork  
 2 tomatoes, seeded and chopped  
 2 Tbsp Datu Puti Soy Sauce  
 6 eggs  
 ¼ tsp ground black pepper  
 2 tsp salt  
 2 Tbsp green bell pepper, chopped  
 2 Tbsp red bell pepper, chopped  
 1 Tbsp all-purpose flour

## DIPPING SAUCE

¼ cup UFC Banana Catsup

## PROCEDURE

**1** In a pan, sauté potatoes in **Golden Fiesta Palm Oil** and let it cook for 3 to 4 minutes. Add garlic and cook for another two minutes. Set aside and let it cool.  
**2** In a mixing bowl, combine pork, tomatoes, **Datu Puti Soy Sauce**,

eggs, pepper, salt, green bell pepper, red bell pepper, and flour. Mix well, then add cooked potatoes  
**3** Place the mixture in an oven-safe pan, then cook it over medium heat for about 5 minutes, until it sets.  
**4** Preheat oven at 350°F. Place the pan in the oven and allow it to cook for an additional 15 minutes, or until it turns into a nice and even color. Serve with **UFC Banana Catsup** on the side.

**TAKES** 25 MINUTES

**MAKES** 4 TO 5 SERVINGS



**IDEA MAKER** Want a healthier option? Sub the potatoes with sweet potatoes (orange camote) which are vitamin-packed and have fewer calories.