

seafood sinigang

While many other soups have a more restrained flavor, sinigang hits you with its unmistakable sour taste. Not a week goes by when a Filipino household goes without this staple, in one form or another.

INGREDIENTS

- ¼ kilo salmon, steak cut
- ¼ kilo shrimp
- 4 cups water
- 1 white onion, quartered
- 2 tomatoes, quartered
- ¼ cup sliced radish
- 1 pack UFC Sinigang Mix, 20 g
- ¼ cup okra, sliced
- ½ cup kangkong
- 1 tsp Datu Puti Patis

DIPPING SAUCE

- ¼ cup Datu Puti patis

PROCEDURE

- 1** In a pot, put salmon, shrimp, water, white onion, tomatoes, and radish. Simmer for 5 minutes.
- 2** Add **UFC Sinigang Mix** and okra. Simmer for a few more minutes. Add kangkong. Season with **Datu Puti Patis**.
- 4** Serve with additional **Datu Puti Patis** on the side.

TAKES 25 MINUTES

MAKES 4 TO 5 SERVINGS



IDEA MAKER You can partially cook the vegetables ahead of time and add them toward the last part of cooking to retain their freshness.