

Tinapa rice

The mere smell of tinapa in the air is enough to remind any Pinoy of home; what more the taste of it in this comforting rice bowl?

INGREDIENTS

4 Tbsp Golden Fiesta Palm Oil
2 Tbsp chopped white onions
2 cloves garlic, chopped
1 cup tinapa flakes
3 cups rice, cooked
1 scrambled egg
3 Tbsp Datu Puti Soy Sauce
¼ tsp ground black pepper
1 tsp salt

TOPPINGS

¼ cup salted egg, sliced
¼ cup tomato, sliced

PROCEDURE

- 1 In a pan, heat **Golden Fiesta Palm Oil**. Sauté onions, garlic, and tinapa for 3 to 5 minutes.
- 2 Add rice and egg. Season with **Datu Puti Soy Sauce**, ground black pepper, and salt. Continue to cook rice for another 3 to 5 minutes.
- 3 Top with salted egg and tomatoes, then serve.

TAKES 25 MINUTES

MAKES 4 TO 5 SERVINGS



IDEA MAKER The flavor of this dish is largely dependent on the tinapa. Use tinapang Salinas for best results, as it has a firm texture and intense flavor.