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## Bagoong Rice

## Ingredients

2/3 cup pork – ground  
1 egg omlette – cut into strips  
1 head garlic – crushed  
1 onion – sliced  
1 tbsp fresh ginger – minced  
2 green chillies (siling haba) – deseeded and sliced  
1/4 cup shrimp paste or bagoong alamang (store bought)  
200g tomato sauce  
7 cups cooked rice  
1 large green mango – cut into strips for garnishing  
1 stalk spring onion or green onion – chopped  
1/4 cup oil  
1 tbsp hoisin sauce

## Preparation

- 1 In a pot, sauté garlic, onion, ginger, siling haba, ground pork and bagoong alamang in 1/4 cup of oil for 5 minutes.
- 2 Then add the hoisin sauce and tomato sauce.
- 3 Cover and cook for 5 minutes – stirring occasionally.
- 4 After that throw in the cooked rice and mango.
- 5 Stir while cooking for around 2 minutes.
- 6 Served garnished with the chopped up spring onions, strips of mango and egg.

## Cooks Note

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