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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 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
