

Misua Patola Soup

INGREDIENTS

2 tbsp of oil
3 cloves of garlic finely minced
1 small onion finely minced
1/4 ground pork
1 liter of water
1 patola (sliced)
1 pack of misua
1 tbsp patis
1tsp pepper

DIRECTIONS

In a casserole, saute onion and garlic
Saute ground pork and cook for 15 minutes
Add liter of water
When it boils, add the patola
After 2 minutes, add the misua
Season with patis and pepper

