

# Cinising Sayote

## INGREDIENTS

- 2 tbsp of oil
- 3 cloves of garlic minced
- 1 onion minced
- 2 pcs of tomatoes chopped
- 1/8 ground pork
- 1 tbsp of patis (fish sauce)
- 1 tsp pepper
- 1/2 cup of water
- 1 sayote cut in julienne style

## DIRECTIONS

- Saute garlic, onion and tomatoes
- Add sground pork and cook for 15 minutes
- On the same pan, add sayote
- Season with patis and pepper
- Add 1/2 cup of water and cook for 10 minutes

