



Monggos Seafood

- 100 g (1/2 cup) green monggo beans, boiled in 3 cups water, (2-1/3 c cooked)
 - 1 sachet (18 g) DEL MONTE Sandosenang Sarap All-in-One Seasoning
 - 50 g (1 pc) squid, cut into strips
 - 150 g (15 pcs) small tahong
 - 50 g (3 pcs) shrimps suahe
 - 1/4 cup coconut milk
1. Sauté DEL MONTE Sandosenang Sarap All-in-One Seasoning in 2 tbsp oil. Add squid and continue sautéing for 3 minutes.
 2. Add tahong and cooked monggo. Simmer covered for 5 minutes.
 3. Add shrimps, coconut milk and 1/4 tsp iodized fine salt (or 3/4 tsp iodized rock salt). Simmer for 5 more minutes.

Makes 7 servings.