



Paklay

- 1/2 kg goat's innards (paklayon), cut up
 - 50 g ginger with peel, sliced
 - 1 pc laurel leaf
 - 1 sachet (18 g) DEL MONTE Sandosenang Sarap All-in-One Seasoning
 - 100 g (1 pc) small carrot, sliced into rounds then quartered
 - 1 tbsp tausi
 - 30 g (1 pc) small bell pepper, cut into strips
 - 1 pc siling espada (optional)
1. Boil goat's innards in 4 cups water with half of ginger and laurel until tender. Drain.
 2. Sauté DEL MONTE Sandosenang Sarap All-in-One Seasoning in 2 tbsp oil and carrot. Add goat's innards, remaining ginger, tausi, 1 cup water and bell pepper. Add siling haba and season with $\frac{1}{2}$ tsp iodized fine salt (or 1/2 tbsp iodized rock salt). Simmer for 10 minutes.

Makes 6 servings.