

Crab Relleno



- 1/2 kg (3 pcs) blue crabs, steamed and flaked; save top shell
- 1 sachet (18 g) DEL MONTE Sandosenang Sarap All-in-One Seasoning
- 50 g (1/4 cup) ground pork
- 100 g cabbage, shredded
- 1 pc egg

1. Sauté DEL MONTE Sandosenang Sarap All-in-One Seasoning and ground pork in 1 tbsp oil until brown. Add cabbage and crab meat. Cook until cabbage is tender. Cool and mix with egg.
2. Pack every ¼ cup of mixture into crab shells. Fry in ½ cup oil. Drain on paper towels and serve.

Makes 3 servings.