Nilat-ang Baboy

- 1 sachet (18 g) DEL MONTE Sandosenang Sarap All-in-One Seasoning
- 10 g ginger, sliced or lightly pounded
- 1/2 kg pork pigue, cut up
- 50 g ubod, cut into thin strips (1/3 cup)
- 50 g cabbage, shredded
- 50 g gabi, cubed (1/4 cup)
- 20 g (1 stalk) leek

1. Combine 4 cups water, DEL MONTE Sandosenang Sarap All-in-One Seasoning, ginger and pork. Season with 2 tsp iodized fine salt (or 2 tbsp iodized rock salt). Boil for 30 minutes or until meat is almost tender. Discard ginger.
2. Add ubod and gabi. Simmer for 5 minutes or until tender. Add cabbage and simmer for 3 minutes.

Makes 4 servings.