

**INGREDIENTS**

- 1 lb. Roast Pork
- 1/2 Cup Bagoong Fish Sauce
- 6 Small Eggplant
- 8 Long Beans
- 8 Baby Bitter Melon
- 10 Okra
- 10 Green Sweet Chili Peppers
- 1 Whole Onion
- 2 Large Tomatoes
- 6 Cloves of Garlic
- 1 Inch of Ginger
- Vegetable Oil
- 2 tbs. Ketchup

**RECIPE**

- Cut Eggplant, Long Beans, Baby Bitter Melon, Okra and Green Sweet Chili Peppers. Mix in a large bowl, and rinse with water.
- Slice Onion and Tomatoes, smash and mince Garlic, then peel and mash Ginger and set aside on a plate.
- Cut Roast Pork into small pieces
- Heat up a skillet with Vegetable Oil, add Garlic then cook until golden brown. Add the Onion, Tomato, Ginger, and Roast Pork and sauté for 1 minute. Add Bagoong Fish Sauce and let it boil for 2 minutes.
- Drain water from Vegetables, then add them to skillet. Add Ketchup then mix together, cover skillet and reduce the heat to medium. Cook for 20-30 minutes.
- Serve hot in large bowl.