



March 2022

Salmon Sinigang

Sinigang literally translates to "stewed dish" in Tagalog, and this sour and tangy dish is a staple in Filipino households. This version features tender, melt-in-your-mouth salmon as the star protein, but it's also delicious to use shrimp or pork. Try this comforting, flavorful stew over a hot bed of rice!

20 MINUTES	4 SERVINGS
10 INGREDIENTS	<i>DDDDDD</i> SPICE LEVEL

Salmon Sinigang

INGREDIENTS

- 1 1/2 lb salmon filet
- 2 tbsp tamarind paste
- 3 tbsp fish sauce
- 4 c water
- 1 medium onion, sliced
- 1 c grape tomatoes, sliced
- 6-8 pieces okra
- 2 c baby spinach
- 1/2 c calamansi juice, optional
- salt and pepper to taste

DIRECTIONS

1. In a large pot with oil, fry salmon until just cooked through. Remove salmon and set aside. Optional: prior to cooking marinate salmon in calamansi juice for 20 minutes for a more tangy flavor.
2. In the same pot, fry onions until softened. Add in water, tamarind paste, fish sauce, tomatoes and okra. Bring to a boil and then simmer until vegetables are tender. Add additional water and tamarind paste if needed.
3. Add in the previously cooked salmon and the spinach. Turn off heat and mix well. Season with salt and pepper to taste.
4. Serve with a side of steamed rice and enjoy!



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