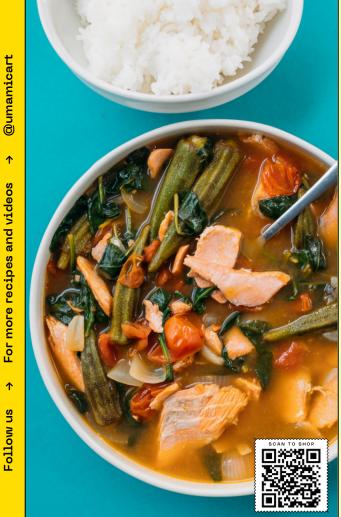
umami cart ⇔



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	4
MINUTES	SERVINGS
10	<i>ົ່ງ ກໍ່ກໍກໍກໍ</i>
INGREDIENTS	SPICE LEVEL

- 11/2 lb salmon filet
- 2 tbsp tamarind paste
- 3 tbsp fish sauce
- 4 c water
- 1 medium onion, sliced salt and pepper to
- 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.
- 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!



Follow us

r more recipes