



## Daing Con Kangkong Recipe

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Preparation Time  
Cooking Time  
Serving Size

5 mins.  
21 mins.  
6

### Ingredients:

- 1 pouch DEL MONTE Filipino Style Tomato Sauce (90g)
- 1 1/2 cup coconut milk
- 1/3 cup onion, chopped
- 1 pc daing
- 4 pc siling labuyo
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 cup kangkong, use leaves and tender stalks only
- 3/4 cup coconut cream

### Preparation:

1. In a pot, Combine DEL MONTE Filipino Style Tomato Sauce, coconut milk, onion, daing and labuyo. Bring to a boil then simmer for 15 minutes. Season with salt and pepper.
2. Add kangkong and coconut cream. Cook until kangkong is tender.

### Chef's Tip:

Kangkong stalks will cook longer than the leaves. To keep the leaves from overcooking, add the stalks first. Simmer for 1 minute then add the leaves and coconut cream.

### Lusog Notes:

This Daing Con Kangkong dish is an excellent source of vitamin A that helps give healthy skin and normal vision. It also has iron needed for normal metabolism and the functioning of enzymes that help remove unwanted substances from the body.