

Ingredients:

5 pcs string beans, cut 3 inches long

5 pcs okra, sliced

4 small whole baby ampalaya with only the ends cut off or 1 medium ampalaya, sliced

6 pcs eggplants, sliced

6 pcs tomatoes, quartered

1 tsp. ginger strips

3 cloves garlic, crushed

2 pcs onions, quartered

1-2 tbsps. fish bagoong

1/4 kilo bagnet or pork belly, fried until crispy

Directions:

In a kaldero or deep wok, layer the vegetables in the following order: string beans, ampalaya, okra, eggplant, tomatoes, ginger, garlic and onions.

Top with the pork and bagoong.

Cover and bring to a boil. Lower heat and simmer.

Slowly stir with a ladle to make sure that all portions are cooked.

There are **99 calories** in 1 serving of home Pinakbet. Calorie breakdown: **6% fat**, 74% carbs, 20% protein.