



# *Yellow Adobo*

## INGREDIENTS

250 grms - Magic Meat (soaked into water, then squeezed when already soft cut into small pcs and slighty fry ) • 2 blocks ( 500grms )- Tofu ( Slighty fry )  
• 4 pcs - Potatoes sliced into cubes • 1 ½ cups white vinegar • 2 knob luyang dilaw, grated • 4 dried bay leaves • 2 cups water • 2 teaspoons peppercorn  
• 3 stalks of lemongrass • cooking oil • sugar and salt to taste • Hing

## DIRECTIONS

Steam the alugbati leaves for 3 minutes, blanch afterwards. (Separate the leaves that have stuck together while being streamed.) In a bowl, mix the alugbati leaves, tomatoes, pineapple, raisins and cashew. Finally, drizzle with dressing and decorate the salad with fried alugbati leaves .