

Alugbati Salad



INGREDIENTS

A handful of alugbati leaves, washed and patted dry
Fried alugbati (with cornstarch or coconut flour)
2 tomatoes, sliced
1 can pineapple tidbits (reserve the syrup)
1/3 cup raisins
¼ cup toasted cashew, chopped

DIRECTIONS

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

DRESSING

1 tbsp balsamic vinegar
A squeeze of calamansi, syrup from the can of pineapple tidbits
Freshly ground pepper and a pinch of salt
Mix all ingredients and drizzle over salad.