

# Filipino pork sisig with soy and chilli

Total time **45 mins** 15 mins preparation time 30 mins cooking time

## INGREDIENTS

10 portion(s)

### For the dish:

- 120 ml** vegetable oil
- 1.8 kg** pork neck, cut into small cubes
- 500 g** chicken liver, finely chopped
- 8** garlic cloves, finely chopped
- 300 g** onions, finely chopped
- 30 g** chilli, finely chopped
- 200 ml** [Kikkoman Naturally Brewed Less Salt Soy Sauce](#)
- 100 ml** rice vinegar
- 100 ml** lemon juice
- 200 g** mayonnaise

### Additional:

- 10** tortilla wraps, quartered and lightly toasted in a dry pan (approx. 600 g)
- 10** eggs, size M
- 50 ml** oil
- Salt to taste

### Garnish:

- Green chilli, roughly chopped

## PREPARATION

### Step 1

Heat the oil in a very large pan (e.g. a tilting frying pan). Add the pork neck and liver and fry for 8–10 minutes until well browned all over.

### Step 2

Add the garlic, onion and chilli and sauté for 4–5 minutes until softened and aromatic.

### Step 3

Pour in the Kikkoman Less Salt Soy Sauce, vinegar and lemon juice, and simmer over a low heat for 15 minutes to let the flavours combine. Remove the pan from the heat and stir in the mayonnaise until a creamy consistency is achieved.

### Step 4

Meanwhile, heat the oil in a large frying pan or on a griddle. Crack in the eggs one at a time and fry for 3–4 minutes. Season the fried eggs with salt.

### Step 5

Top the hot meat with the fried eggs and green chilli and serve with the tortillas.