

Pigeon Pea or Congo Pea with Pork & Banana Blossom

Ingredients:

| Amount (1, .50 , 8) | Unit (cup, Tbsp, g, ml) | Item (egg, chaya leaves, sugar) | Preparation (crushed, diced, whole) |
|---------------------------|-------------------------------|---------------------------------------|--|
| 1 | cup | pieces | |
| 1 | piece | banana blossom | |
| 1 | leg | pork | |
| 1 | cup | roselle leaves | |
| 1 | cup | winged beans | |
| 1 to 2 | | moringa leaves | |
| | | ginger | |
| | | salt | |
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Recipe Instructions:

1. Brown pork.
2. Remove from heat and cut into cubes about 2 inches in size.
3. Boil peas and pork leg until tender.
4. Add ginger and salt to taste.
5. Add banana blossoms and winged beans.
6. When tender, add roselle leaves and onions.

<http://edn.link/2ygjfr>