The Filipino Heart Community Council wishes to acknowledge the Chinese Community Health Care Association for their educational grant to support this project.

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For more information call 1-800-AHA-USA1 (1-800-242-8721) or contact your nearest office. You can also visit us online at www.heartsource.org.

Your contributions will support research and educational programs that help reduce disability and death from America’s No. 1 killer.

Developed by
The Filipino Community Heart Council

Mula Sa Puso
Heart Healthy Traditional Filipino Recipes
Introduction

This recipe booklet has been especially developed for those who enjoy Filipino cuisine. Food choices have long been identified as a contributing factor to cardiovascular disease. Many of our favorite Filipino dishes have certain ingredients which can increase these risks. Some of the recipes included in this booklet have high fat content levels, but we eat these foods occasionally during special holidays.

Reducing your “controllable” risk factors, those you can change, treat or modify may prevent a heart attack or stroke in the future.

Better food habits can help you reduce one of the major risk factors for heart attack, high blood cholesterol, which will indirectly help reduce your risk of stroke.

The American Heart Association’s dietary guidelines:

- Total fat intake should be no more than 30% of daily calories.
- Saturated fatty acid intake should be less than 10% of calories.
- Polyunsaturated fatty acid intake should be no more than 10% of calories.
- Monounsaturated fatty acids make up the rest of total fat intake, about 10 to 15% of total calories.
- Cholesterol intake should be less than 300 milligrams per day.
- Sodium intake should be less than 2400 milligrams per day (about 1 1/4 teaspoons of salt)
- Total calories should be adjusted to achieve and maintain a healthy weight.

Glossary

OMEGA-3-FATTY ACIDS:
These are a certain type of polyunsaturated fat found primarily in fish and seafood and may reduce the risk of heart disease.

POLYUNSATURATED FAT:
These fats are usually liquid oils at room temperature and are usually of vegetable origin. Polyunsaturated fats tend to lower blood cholesterol levels. Examples of this type of fat are corn oil, safflower oil and soybean oil.

SATURATED FAT:
These fats are usually solid at room temperature and are usually of animal origin. Vegetable sources of saturated fat are hydrogenated vegetable oils, palm oil, palm kernel oil, cocoa butter and coconut oil. Dietary saturated fats raise blood cholesterol levels because the liver converts saturated fat into cholesterol.

SODIUM:
Sodium makes up 40% of table salt (sodium chloride), it is a mineral required in small amounts to maintain proper body function. Excessive amounts may contribute to high blood pressure.

The glossary was developed by the Nutrition Committee of the San Francisco Division.
Glossary

ANTI-OXIDANTS AND PHYTOCHEMICALS:
These substances found in fruits, vegetables and whole grains may reduce the risk of heart disease. Examples of food with antioxidants are: carrots, broccoli, oranges and tomatoes.

CHOLESTEROL (in food):
A fat-like material found only in foods from animal sources. Our bodies manufacture all the cholesterol needed.

FIBER:
Diets high in fiber-rich foods, such as oats, barley, fruits and vegetables may reduce the risk for heart disease.

HYDROGENATED, AND PARTIALLY HYDROGENATED (TRANS) FATS:
The process of hydrogenation or hardening changes liquid polyunsaturated fats to solid or saturated fats. The more saturated or hydrogenated a fat is, the more likely it is to raise blood cholesterol levels. These fats are found in many processed foods such as margarine, baked goods, French fried and snack food. Read labels carefully.

MONOUSATURATED FAT:
These types of fats tend to lower blood cholesterol levels. Examples of this type of fat are olive oil, canola oil and peanut oil.

Tips

1. Eating uses all the senses of vision (presentation, color and quantity), smell (aroma, fishy, burnt, minty), taste (sweet, sour, salty, bitter), texture (soft, crisp, tough).

2. Cut meat and vegetables in small pieces for quicker cooking

3. Trim all visible fat or skin — if you don’t cook it, you don’t eat it.

4. Use a small amount of olive oil for sautéing or braising.

5. Incorporating vegetables into meat dishes whenever possible.

6. Use measuring spoons or cups, do not guess.

7. For ease in allowing individual portions or servings, use how many pieces instead of weight measurement, 4 pieces of chicken thighs rather than 1 pound.

8. To avoid leftovers that stay in the refrigerator for days, cook only for the number of people eating, not the entire neighborhood.

9. Resist adding extra fish or soy sauce at the table.

10. Garnish the food before serving.

11. Recipes are based on Filipino traditional cooking. There will be a slight variation in taste because of lower fat and salt content.

12. Make your own low fat & low sodium chicken or vegetable stock by boiling chicken bones or vegetables with water in a large stockpot. Discard bones or vegetables and place stock in a large bowl and then refrigerate overnight. The next day, discard all the fat off the top and place stock in plastic containers and freeze.
Appetizers, Soups and Salads

**Sweet Corn and Shrimp Soup**

- 1 1/2 c. Frozen or fresh corn kernels
- 1/2 lb. Shrimp, cleaned and deveined
- 1 small Red bell pepper, julienned
- 2 c. Chicken or vegetable stock
- 1 Tbsp. Fish sauce
- 1 slice Fresh ginger root
- 1 clove Garlic, finely chopped
- 1/4 tsp. Salt
- 1/8 tsp. Pepper
- 1 tsp. Olive oil

Heat oil and sauté garlic, add the shrimp and the bell pepper. Add the corn, then the broth. Season with the fish sauce, salt pepper and add the ginger. Bring to a boil. You can add mushrooms and spinach for flavor and color.

Serves 4

Serves 8

**Single Serving Nutrient Values**

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©1992, American Heart Association. Adapted from a recipe in the Tacoma-Pierce County (Washington) Health Departments Ethnic Heart Project, a program supported by a grant from the American Heart Association.
Bibingka
(Sweet Rice Flour Cake)

CAKE:
- Vegetable oil spray*
- 3 1/2 c. Sweet rice flour
- 1 Tbsp. Baking Powder
- 1 c. Granulated sugar
- 3 1/2 Tbsps. Olive oil
- 1 Tbsp. Vanilla
  Egg substitute to equal 3 whole eggs
- 3 1/2 c. 1 % or skim milk

TOPPING:
- 3 Tbsps. Grated low-fat cheese
- 1 1/2 Tbsps. Granulated white sugar
- 2 Tbsps. Shredded coconut or frozen grated coconut

Preheat oven to 325 degrees. Coat two 9-inch baking pans with vegetable oil spray. Sift rice flour, baking powder and sugar into a large bowl. Stir in oil, vanilla, egg substitute and milk until just moistened. With an electric beater at medium speed, beat until batter is smooth. Divide evenly between pans.

Shrimp with Coconut Soup

4 large Shrimp, cleaned and deveined
1 c. Spinach or Kangkong
1/2 c. Diced tomatoes
1/4 c. Diced onions
2 c. Chicken stock
1/2 c. Coconut milk
3 pieces Chili (sweet pepper or jalapeno)
1/8 c. Fish sauce
1/4 c. Lemon juice

In a pot, sauté onion and tomato until slightly tender. Add chicken stock. Bring to a boil. Add coconut milk and fish sauce. Turn the temperature down to low. Add shrimp, vegetables, chili and lemon juice. Simmer for 3 to 4 minutes. Do not cover. Serve hot.

Serves 4

Single Serving Nutrient Values

| Calories | 46.62 |
| % calories from fat | 29 |
| Protein | 3.449 gm |
| Carbohydrate | 3.560 gm |
| Cholesterol | 10.70 mg |
| Sodium | 275.9 mg |
| Total Fat | 1.624 gm |
| Saturated | 0.547 gm |
| Polyunsaturated | 0.112 gm |
| Monounsaturated | 0.030 gm |
**Arroz Caldo**

1 clove  Garlic, minced
1 Tbsp.  Fresh ground ginger
1 tsp.  Olive oil
2 pieces  Chicken drumsticks, de-boned & Skinless
1 c.  Day old cooked rice
2 c.  Chicken stock
1 tsp.  Fish sauce
Dash of fresh ground pepper
1 stalk  Green onions
Saffron

Sauté garlic and ginger in hot olive oil. Add the chicken then the rice. Pour in the chicken stock. Bring to a boil. Season with fish sauce and ground pepper. Serve hot with green onions and saffron.

Variation: for thicker soup, use 1/2 cup raw rice instead of cooked rice.

Serves 3

**Low Fat Leche Flan**

1/3 c.  Sugar for caramel
2 c.  Egg substitute
1 c.  2 % low fat milk
1/2 c.  Sugar
1 tsp.  Vanilla
1 sprig  Mint leaves, finely chopped

Caramelize sugar in a non stick pan. Pour into small baking pan. Cool and set aside. In a double boiler, cook the egg substitute, low fat milk and sugar. Add vanilla and finely chopped mint leaves. Stir constantly until it thickens a bit. This process takes about 5-10 minutes on low to medium heat. Preheat oven to 350 degrees. Pour liquid ingredients in the baking pan. Cover with foil. Cook in Mary’s bath for 20 to 25 minutes, until it solidifies.

Serves 4

**Single Serving Nutrient Values**

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Serves 3

**Single Serving Nutrient Values**

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Desserts

Gulaman

2 c.  Gulaman (1 gleeman and 2 cups of water)
1/3 c.  Sugar
1  Banana, sliced
4  Slices of ripe mango or any canned fruit (water packed)
5  1/2 c.  Low fat milk

Boil Gulaman mixture with sugar. Remove from heat, pass through a sieve. Add milk and pour 1 cup of the mixture into a mold. Place in refrigerator to gel. When partially gelatinized arrange fruits in mold and pour in remaining Gulaman mixture. Return to refrigerator until firm.

Serves 6

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Sinigang na Manok with Vegetables

2 clove  Garlic, chopped
1/2 c.  Diced onions
2 Tbsps.  Fresh ground ginger
1 1/2 tsps.  Olive oil
8 small  Chicken pieces with bones (backs and ribs), skinless
2 c.  Chicken stock
2 medium  Tomatoes, diced
2  Carrots, sliced
2  Daikon radishes, sliced
2  Sweet peppers, sliced
1 c.  Kangkong or spinach
1 Tbsp.  Fish sauce
Basil of Mint (optional)

Sauté garlic, onions and ginger in hot olive oil. Add the chicken braising until the meat turns slightly white. Pour in the stock, bring to a boil. Add the vegetables and turn the heat down to a simmer. Season with fish sauce. Add basil or mint before serving (optional).

Serves 4

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Stuffed Cucumbers

2 large Cucumbers
1 large Carrot, minced
2 stalks Green onion, minced
1 sprig Mint leaf, minced
4 pieces Prawns, cleaned and deveined (or Grilled chicken or pork)
1 tsp. Fish sauce
1 tsp. Lemon juice

Grill prawns (chicken breast or pork tenderloin—sliced thinly) or broil for 5-7 minutes. Chop into fine pieces. Set aside. Combine the shrimp with the carrots, green onions and mint in a bowl. Add fish sauce and lemon juice. Slice cucumber across about 3/4 inch to form little cups. Scoop out a portion of the cucumber to form a little well. Spoon the filling into the cucumber. Serve cold.

Optional: Serve with sweet chili sauce.

Serves 6

Single Serving Nutrient Values
Calories 24.16 kc
% calories from fat 7
Protein 1.688 gm
Carbohydrate 4.438 gm
Cholesterol 7.133 mg
Sodium 89.87 mg
Total Fat 0.219 gm
Saturated 0.049 gm
Polyunsaturated 0.081 gm
Monounsaturated 0.012 gm

Adobong Kangkong

1 c. Kangkong or spinach
2 cloves Garlic, chopped
1 1/2 tsps. Olive oil
1 1/2 tsps. Soy sauce
1 Tbsp. Vinegar
1 tsp. Sugar
1/8 tsp. Fresh ground pepper
1 Bay leaf

Sauté garlic in hot olive oil. Add the kangkong. Season with soy sauce and vinegar. Add fresh ground pepper and sugar. Lastly, add the bay leaf.

Serves 2

Single Serving Nutrient Values
Calories 52.97 kc
% calories from fat 55
Protein 1.266 gm
Carbohydrate 5.114 gm
Cholesterol 0.000 mg
Sodium 280.1 mg
Total Fat 3.504 gm
Saturated 0.478 gm
Polyunsaturated 0.336 gm
Monounsaturated 2.495 gm
Pinakbet

1/4 lb. Bitter melons whole, halved or quartered, depending on size
1/4 lb. Japanese eggplants, whole, halved or quartered, depending on size
1/4 lb. Okra, trimmed
1/4 lb. String beans, trimmed and cut in 2 inch lengths
1/4 c. Onion, sliced
1/2 c. Sautéed lean pork slices
1 c. Tomatoes (cherry tomatoes, preferred) coarsely chopped
1 Tbsp. Fish sauce
1/4 c. Water

Layer ingredients in a pot (allow space for turning. Cover and boil a few minutes to wilt vegetables, then add vegetables.

Reduce heat to lower and simmer partially covered. Toss occasionally to rotate vegetables or stir gently to retain individual identities of the vegetables. Cook to desired doneness.

Serves 8

Fresh Lumpia

2 c. Cabbage, green beans, jicama (large water chestnut), carrots, julienned
1/2 c. Ground chicken or lean pork
1/2 c. Shrimp, cleaned and deveined
1/2 c. Chicken broth
8 pieces Red leaf lettuce
1/2 c. Vietnamese spring roll wrappers or Lumpia wrappers
2 cloves Garlic, chopped
1/4 tsp. Salt
1/4 tsp. Pepper
1/8 c. Dry roasted peanuts, chopped
1 Tbsp. Olive oil

Heat oil and stir fry ground meat with the shrimp and garlic. Add vegetables until slightly crisp then pour in the chicken broth until cooked. Season with salt and pepper. Set aside and drain in a colander. Save the broth for the lumpia sauce.

Soak the Vietnamese spring roll wrapper one at a time in water until soft and transparent. Dry immediately with a paper towel. Lay the lettuce over the wrapper. Spoon 2 tablespoons of the mixture on the wrapper. Fold in one side. Roll tightly. Serve with sauce on top. Sprinkle with chopped peanuts.

Serves 8
**Lumpia Sauce**

1 c. Broth from the sautéed vegetables  
1 Tbsp. Soy sauce  
1 Tbsp. Brown sugar  
3 cloves Garlic, minced  
1 tsp. Cornstarch  
2 Tbsps. Cold water for mixing cornstarch

Mix first 4 ingredients and bring to a boil. Mix the cornstarch in 2 tablespoons of cold water. Slowly add the cornstarch mixture into the broth, stir until sauce thickens.

Serves 8

**Single Serving Nutrient Values**

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**Dineg-Deng (Bulanglang)**

2 c. Green beans, cut in 1-1/2 inch long pieces (long beans can be substituted)  
2 small Chayotes, peeled and cut in 1 inch squares (squash can be substituted)  
1 bunch Any leafy vegetables such as chayote leaves or string bean leaves  
1/2 bunch Okra leaves (saluyot in Ilocano) or okra  
1 large Tomato, diced  
1 stalk Green onion, sliced  
3 c. Water  
1/2 tsp. Salt (fish sauce or patis can be substituted)  
1 Broiled fish (left over fish from previous meal can be used)

In a pot, put the water, tomatoes, and onions and bring to a boil. Add the salt, the broiled fish and boil the mixture for about 2 minutes. Remove fish and set aside. Add the green beans, chayote and cover and let boil for about 2 minutes. Add the leafy vegetables and the fish on top and continue to boil until leafy vegetables are cooked.

Note: Eggplant can also be added. Be creative, use any summer vegetables or calabasa melon.

Serves 4

**Single Serving Nutrient Values**

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**Bittermelon with Pork**

1 1/2 tsps.  Olive oil  
1/4 lb.  Lean ground pork  
3 cloves  Garlic, minced  
1/2  Onion  
1 c.  Bittermelon, sliced  
1 tsp.  Soy sauce  
1/4 tsp.  Black pepper

Sauté the garlic and onion in hot olive oil. Add the ground pork and cook until almost done, then add the bittermelon. Cover and cook bittermelon until it turns green, do not over cook. Season with soy sauce and black pepper.

Serves 2

**Single Serving Nutrient Values**

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| Saturated     | 1.435 gm |
| Polyunsaturated | 0.576 gm |
| Monounsaturated | 3.597 gm |

**Grilled Eggplant Salad with Prawns**

3  Japanese eggplants  
10 large  Prawns, cleaned and deveined  
1 small  Red onion, chopped  
1 Tbsp.  Fish sauce  
1 Tbsp.  Rice wine vinegar  
2 sprigs  Basil or mint  
1/4 c.  Raw rice  
1/4 c.  Tomatoes, chopped  
1  Fresh lime  
1 tsp.  Olive oil

Brown rice in frying pan until golden brown. Grind rice and set aside for garnish. Heat oil and brown the prawns in a very hot pan for a short time, do not overcook the prawns. Grill or broil eggplants after poking it with the tip of the knife (to prevent exploding). When tender, remove from the heat, peel and arrange in a large platter. Lay the prawns, onions, tomatoes and basil on top.

Pour the fish sauce and vinegar over the salad and sprinkle with the ground rice. Squeeze a fresh lime over the top and serve.

Serves 6

**Single Serving Nutrient Values**

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| Saturated     | 0.143 gm |
| Polyunsaturated | 0.131 gm |
| Monounsaturated | 0.582 gm |
**Sotanghon and Chicken Salad**

1 c. Sotanghon
1 piece Chicken breast, boneless, skinless and finely chopped
4 pieces Red leaf lettuce
1 tsp. Fish sauce
1 tsp. Lemon juice
1 Tbsp. Raw rice
1 sprig Basil or mint
A dash Pepper flakes
2 cloves Garlic, chopped
1 tsp. Olive oil

Boil sotanghon and cut to a shorter length. Set aside. Brown rice in a frying pan until golden brown. Brown rice and set aside for garnish. Heat oil and sauté chicken in garlic, pepper flakes with the basil or mint. Mix with the sotanghon, add the fish sauce and lemon juice. Arrange the lettuce on a large salad plate and pour the sotanghon and chicken on top. Sprinkle the ground rice on top before serving.

Serves 4

**Single Serving Nutrient Values**

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**Vegetables**

**Stir Fried Spring Vegetables**

1 c. Any green leaf vegetables
1 clove Garlic, chopped
1/4 c. Onions, chopped
1 Tbsp. Olive oil
1/8 c. Chicken stock
1 tsp. Sugar
1 Tbsp. Soy sauce

Heat oil and sauté garlic and onions in a very hot pan. Add vegetables, stirring constantly. When vegetables turn dark green and crisp, add the stock and seasonings. Cooking time is no longer than 5-8 minutes on very high heat.

Serves 2

**Single Serving Nutrient Values**

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Shellfish with Wine Sauce

1/2 lb. Mussels  
1/2 lb. Manila clams  
6 large Prawns  
1 c. Chicken stock  
6 pieces Bok choy  
1 1/2 tsps. Black bean sauce  
1 tsp. Fish sauce  
1/4 c. White wine  
1 slice Fresh ginger root  
2 cloves Garlic, chopped  
1/2 tsp. Pepper  
1 Tbsp. Olive oil

Clean all seafood. Heat pan and add oil. When very hot add the shellfish and cover. When shellfish opens, add the prawns, liquid ingredients and the spices. Add the bok choy and bring to a boil. After boiling, serve with basil or Italian parsley.

Serves 4  
Single Serving Nutrient Values  
Calories 121.1 kc  
% calories from fat 42  
Protein 10.73 gm  
Carbohydrate 4.083 gm  
Cholesterol 35.54 mg  
Sodium 468.9 mg  
Total Fat 5.639 gm  
Saturated 0.987 gm  
Polyunsaturated 0.701 gm  
Monounsaturated 2.805 gm

Beef

Bistek  
(Beefsteak)

1/2 lb. Beef sirloin  
1 1/2 tsps. Soy sauce  
1 small Onion  
1 tsp. Sugar  
1 1/2 tsps. Olive oil  
1/2 tsp. Lemon wedges  
1/2 tsp. Pepper

Slice the meat very thinly and pound to make it thinner. Marinate in the soy sauce overnight. Slice onions round and thin.

Heat oil and fry beef in a very hot pan, no more than 3 minutes on each side. Fry onions and add sugar and pepper. Squeeze lemon over before serving.

Serves 2  
Single Serving Nutrient Values  
Calories 278.8 kc  
% calories from fat 38  
Protein 35.19 gm  
Carbohydrate 6.476 gm  
Cholesterol 101.0 mg  
Sodium 333.6 mg  
Total Fat 11.62 gm  
Saturated 3.646 gm  
Polyunsaturated 0.612 gm  
Monounsaturated 5.985 gm
**Calderetta**  
*(Beef in Tomato Sauce)*

- **1/2 lb.** Lean beef for stew
- **1 each** Red and green bell pepper, sliced
- **2 medium** Carrots, sliced
- **1-8 oz. can** Tomato sauce, no salt added
- **1/2 c.** Frozen green peas
- **1/2 c.** Chicken stock or water
- **1 1/2 tsps.** Olive oil
- **1 tsp.** Sugar
- **1/2 tsp.** Salt
- **2 cloves** Garlic, chopped
- **1/2 c.** Onions, sliced
- **3 oz.** Green olives
- **2** Bay leaves
- **1/2 tsp.** Tabasco sauce

Heat oil and sauté the garlic and onions. Add beef and liquid ingredients. Bring to a boil. Simmer for one hour or until beef is tender. Add the remaining ingredients, cook for 10 more minutes.

**Serves 4**

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<td>Monounsaturated</td>
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**Cho-Pinoy**  
*(Cioppino)*

- **1 medium** Fish: hard meat like tuna, salmon or mackerel
- **1/4 lb.** Prawns
- **1/4 lb.** Squid
- **2 pieces** Blue crab
- **1/2 lb.** Manila clams
- **1-6 oz. can** Tomato paste, no salt
- **1-8 oz. can** Tomato sauce, no salt
- **1 c.** Chicken stock
- **1 Tbsp.** Olive oil
- **2 inches** Fresh ginger root
- **2 cloves** Garlic, chopped
- **1** Jalapeno
- **1 1/2 tsps.** Fish sauce or bagoog or alamang

Clean all seafood. In a large pot, sauté fresh ginger and garlic in hot olive oil. Add clams. Cover pot for about 5 minutes. Clams will open. Forming a layer of ingredients, add the crabs, squids, prawns and lastly the fish. Season with fish sauce. Pour in all liquid ingredients. Bring to a boil. Add in the jalapeno. Simmer for 10-15 minutes.

**Serves 8**

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<td>Polyunsaturated</td>
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Spicy Smelt Sardines

1 lb Smelts, cleaned
1-8 oz. can Tomato sauce, low sodium
1-6 oz. can Tomato paste, low sodium
1 medium Onion, chopped
1 clove Garlic, chopped
1 slice Fresh ginger root
1 medium Jalapeno
1/4 c. Vinegar
1/4 tsp. Salt
1/4 tsp. Pepper

Combine all ingredients in a large pot. Bring to boil. Simmer for 1 full hour.

Serves 4

Single Serving Nutrient Values
Calories 181.5 kc
% calories from fat 15
Protein 23.05 gm
Carbohydrate 16.00 gm
Cholesterol 79.38 mg
Sodium 268.8 mg
Total Fat 3.070 gm
Saturated 0.556 gm
Polyunsaturated 1.116 gm
Monounsaturated 0.7771 gm

Beef with Broccoli or Zucchini

1/4 lb. Sirloin Beef
1 head Broccoli, or 2 medium zucchinis
1 1/2 tsps. Soy sauce for marinating
1 1/2 tsps. Soy sauce for cooking
1 tsp. Sugar
2 cloves Garlic, chopped
1/2 c. Onions, sliced
1/4 tsp. Pepper
1 Tbsp. Olive oil
1 1/2 tsps. Cooking wine

Slice beef very thin and marinate in soy sauce and wine. Heat oil, sauté the garlic and onions on a very high heat. Add beef, followed immediately by the vegetables. Cook for 5 minutes. Add soy sauce, sugar and pepper. Remove from heat and serve.

Serves 4

Single Serving Nutrient Values
Calories 101.0 kc
% calories from fat 45
Protein 8.203 gm
Carbohydrate 5.164 gm
Cholesterol 16.99 mg
Sodium 296.0 mg
Total Fat 5.276 gm
Saturated 1.094 gm
Polyunsaturated 0.461 gm
Monounsaturated 3.207 gm
Sesame Short Ribs

1 lb. Beef short ribs (Korean cut)
1/4 c. Worcestershire sauce
1/4 c. Catsup
1/4 c. Broth or water
1 clove Garlic, chopped
2 Tbsps. Brown sugar
1 large Onion, sliced
2 tbsps. Sesame oil

Heat the sesame oil and braise the ribs in a very hot pan. Sauté in the garlic and onions. Add liquid ingredients and the sugar. Bring to a boil. Simmer for one hour or until beef is tender.

Serves 4

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Caramelized Prawns

10 large Prawns, cleaned and deveined
1 medium Sweet red onion, sliced
1 Tbsp. Sugar
1 tsp. Sesame oil
1/8 tsp. Salt
1/8 tsp. Pepper

Heat sesame oil and add onions. When nearly brown, take out the onions, add the prawns, season with salt and pepper and add the sugar. When prawns are cooked, add the cooked onions.

Serves 2

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<td>Polyunsaturated</td>
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**Baked Orange Fish**

1/2 lb. White fish (halibut or sea bass)
1/4 c. Orange juice
1 Tbsp. Brown sugar
1 1/2 tsps. Soy sauce
1 sprig Mint
1/4 tsp. Pepper
1 Orange, sliced

Marinate fish, after seasoning with pepper in the orange juice and soy sauce. Arrange orange slices on top of fish then sprinkle with brown sugar. Preheat oven to 350 degrees. Bake for less than 20 minutes or until done. Add mint just before taking out from oven.

Optional: Broil for less than 3 minutes to brown the top. You can also grill the fish.

Serves 2

**Single Serving Nutrient Values**

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**Kare-Kare**

*(Oxtail in Peanut Sauce)*

1 lb. Oxtail (trim all visible fat)
1/2 c. Green beans
1/2 c. Zucchini
1/2 c. Cabbage
1/2 c. Peanut butter
1 1/2 tsps. Olive oil
1/4 c. Rice
2 cloves Garlic, chopped
1 slice Ginger
1/2 c. Onions, sliced

Boil oxtail in a very large pot with water, ginger and onions until very tender, when meat comes off easily from the bones. Takes about an hour or more. Remove all visible fat. Reduce until half the water is gone. Brown rice in a hot pan until golden brown. Remove from heat. Grind and set aside for garnish. Heat oil and sauté garlic and vegetables. Add the oxtail with the reduced liquid. Add peanut butter until sauce thickens. Reduce heat. Sprinkle the browned rice on top before serving.

Serves 4

**Single Serving Nutrient Values**

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Chicken Teriyaki with Sweet Potatoes and Shiitake Mushrooms

2 Tbsps. Fresh ginger, finely chopped
2 cloves Garlic, chopped
1 1/2 tsps. Olive oil
2 pieces Chicken thighs, skinless
2 pieces Chicken wings, skinless
1 1/2 tsps. Soy sauce
2 Tbsps. Cooking wine
1/3 c. Chicken stock
2 Tbsps. Brown sugar
1 medium Sweet potato, peeled & sliced
6 Shiitake mushrooms

Heat oil and sauté the garlic and ginger. Add the chicken and braise. Pour in the liquid ingredients. Add the brown sugar. Bring to a boil. Add the sliced sweet potato and the mushrooms. Simmer for 15 minutes. Stir occasionally.

Serves 4

Single Serving Nutrient Values
Calories 470.9 kc
% calories from fat 38
Protein 28.01 gm
Carbohydrate 38.71 gm
Cholesterol 86.30 mg
Sodium 874.1 mg
Total Fat 20.25 gm
Saturated 5.217 gm
Polyunsaturated 3.876 gm
Monounsaturated 8.994 gm

Baked Lemon Pork Chop

2 slices Pork chop, fat trimmed
2 Tbsps. Cooking wine
2 Tbsps. Chicken stock
1 Tbsp. Soy sauce
1 tsp. Sugar
1 tsp. Chopped garlic
1 slice Fresh ginger root
1/8 tsp. Salt
1 tsp. Olive oil
1 Lemon, cut into slices

Combine all ingredients except sliced lemon and marinate pork chops overnight in the refrigerator. Place the slices of lemon on top of the pork chops before placing in the oven. Bake at 350 degrees for 20-25 minutes. Turn to a broil for about 5 minutes (gas range) 10 minutes (electric range) until top is golden brown.

Serves 2

Single Serving Nutrient Values
Calories 250.0 kc
% calories from fat 48
Protein 24.32 gm
Carbohydrate 5.316 gm
Cholesterol 67.20 mg
Sodium 566.2 mg
Total Fat 13.15 gm
Saturated 4.316 gm
Polyunsaturated 1.005 gm
Monounsaturated 6.465 gm
**Embotido**
*(Pork Loaf)*

1/2 lb. Lean ground pork  
2 large Eggs or equivalent egg substitute  
4 large Shiitake or any mushrooms, finely chopped  
1/2 c. Golden raisins  
1/4 c. Sweet onions, finely chopped  
1/4 c. Sweet pickle relish  
1 tsp. Salt  
1 tsp. Pepper  

**Filling:**  
2 large Eggs, hard boiled, cut in halves  
2 medium Carrots, sliced lengthwise  
1 medium Cucumber, sliced lengthwise  

Mix all top ingredients, divide into 2 rolls. Spread meat on a piece of foil. Place eggs, sliced cucumbers and carrots on top of meat then roll in the foil, twisting the ends. Bake in Mary’s bath for 1 hour. Slice crosswise and serve cold.

Serves 8

**Single Serving Nutrient Values**

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**Baked Orange Chicken with Summer Squash**

1/2 c. Orange juice  
1 piece Chicken breast, skinless  
1/8 tsp. Salt  
1/8 tsp. Pepper  
1 tsp. Brown sugar  
1 Summer squash, sliced  
1 Orange, sliced  
1 sprig Rosemary  

Marinate chicken after seasoning with salt and pepper in orange juice and brown sugar in the refrigerator overnight. Preheat oven to 350 degrees. Place summer squash around chicken and top with orange slices, add a sprig of rosemary and bake for 20 minutes.

Serves 1

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**Pancit**

3 lbs.  Chicken, skinless (cut into serving pieces)
1 lb.  Boneless lean pork shoulder (cut into 1 inch cubes)
2 cloves  Garlic, minced
1 medium  Onion, chopped
1 head  Cabbage, cut in 2 inches, long shreds
3  Carrots, diced
1 stalk  Celery, diced
1 tsp.  Fish sauce
1 tsp.  Low-sodium soy sauce
1 package  Pancit noodles soaked in water, then drained
2 Tbsps.  Olive oil or vegetable spray

**Garnish:**
8  Green onions, finely chopped
2  Lemons, halved

Place chicken and pork in a 4-quart stock pot with water to cover. Bring to a boil. Reduce heat and simmer for about 45 minutes or until chicken is tender and pork is fully cooked. Remove chicken and pork from broth. Reserve broth. Let meats cool. De-bone chicken and tear meat into thin shreds. Cover and refrigerate chicken and pork. Chill broth. Chicken and pork may be prepared up to 48 hours in advance. Remove and discard fat from broth. Spray a wok or heavy skillet with vegetable oil spray, or heat olive oil over medium heat until hot but not smoking. Add chicken, pork, garlic, onion, cabbage, celery, and peppers; stir fry 1 to 2 minutes.

**Afritadang Baboy**  
(Pork with Tomato Sauce)

1/2 lb.  Lean pork loin, cut in bite size pieces
2 medium  Potatoes, cut in bite size pieces
2 medium  Carrots, cut in bite size pieces
1 medium  Red bell pepper, cut in bite size pieces
1/2 c.  Tomato sauce or spaghetti sauce, no salt added
1 c.  Chicken stock
1 Tbsp.  Soy sauce
1 small can  Garbanzo beans
1-3 oz. jar  Green olives
2 cloves  Garlic, chopped
1 1/2 tsps.  Olive oil

Heat oil and sauté pork with garlic. Add liquid ingredients. Bring to a boil for 3 minutes. Add vegetables then simmer for 30 minutes until tender. 

Serves 4

**Single Serving Nutrient Values**

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<tr>
<td>Monounsaturated</td>
<td>8.305 gm</td>
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**Spareribs with Black Bean Sauce**

1/2 lb. Pork spareribs  
1 Tbsp. Worcestershire sauce  
2 Tbsps. Black bean sauce  
2 Tbsps. Brown sugar  
2 Tbsps. Catsup, low sodium  
2 Tbsps. Rice or cooking wine  
1 clove Garlic, crushed  
1 tsp. Olive oil  
1/8 tsp. Pepper

Heat oil and braise spareribs at high heat until some of the fat comes out of the meat. Drain the fat off. Pour in all liquid ingredients, then add the sugar and spices. Bring to a boil. Simmer for 30-40 minutes, until the meat almost comes off the ribs.

Serves 4

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</table>

*Do not use vegetable oil spray near an open flame or heat source. Read and follow directions on can before using.*

©1992, American Heart Association. Adapted from a recipe in the Tacoma-Pierce County (Washington) Health Departments Ethnic Heart Project, a program supported by a grant from the American Heart Association.
Chicken Eggplant Omelette

4 Japanese eggplants
1 Chicken breast, boneless, skinless and finely chopped or ground
1/4 c. Red onion, chopped
4 medium Shiitake mushrooms, chopped
1 t. Sesame oil
1 t. Soy sauce
1/4 t. Salt
1/4 t. Pepper
2 Eggs, beaten or equivalent egg substitute
1 T. Vegetable oil spray *

Broil or grill eggplant. Peel, flatten with a fork and set aside. Brown chicken meat with the onions and mushrooms. Add soy sauce, sesame oil, salt and pepper. Set aside. To make the omelette, spray the pan with vegetable oil spray, add one eggplant then 1/4 of the chicken meat mixture. Pour 1/4 of the eggs over to form an omelette. Serve with Catsup on the side.

*Do not use vegetable oil spray near an open flame or heat source. Read and follow directions on can before using.

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Pork Adobo with Eggplant

1/2 lb. Pork loin, fat trimmed, cut in bite size pieces
2 Tbsp. Soy sauce
2 Tbsp. Vinegar *
1 Tbsp. Brown sugar
4 Japanese eggplants
2 cloves Garlic, chopped
4 Peppercorns
2 Bay leaves

Heat oil and braise pork at high heat until slightly brown. Pour liquid ingredients in flowed by the sugar, the herbs and spices. Bring to a boil. Simmer for 20 to 25 minutes. Cut eggplant in halves and place on top of meat while simmering.

*For a more traditional recipe, you may wish to increase vinegar by 1-2 Tbsp.

Serves 4

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**Tinolang Manok**  
*(Ginger Chicken Soup)*

2 Thumb size pieces of fresh ginger root  
1 clove garlic, minced  
1 small Onion, chopped  
1 large Chayote or carrot, sliced  
1 small Cabbage, shredded  
1 1/2 tsps. Olive oil  
4-8 small Pieces of skinless chicken with bones (back, thighs or wings)  
2 c. Chicken stock  
1 Tbsp. Fish sauce  
1/4 tsp. Salt  
1/4 tsp. Pepper  
1 Pepper (jalapeno or sweet) Scallions


Serves 4-6

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**Ground Chicken with Basil**

1 large Chicken breast, boneless, skinless and finely chopped or ground  
2 cloves Garlic, chopped finely  
1 small Onion, chopped  
1 tsp. Soy sauce  
1 tsp. Fish sauce  
1 tsp. Sugar  
1-2 Jalapeno peppers  
2 sprigs Fresh basil  
1 Tbsp. Olive oil  
1/8 tsp. Pepper

Heat olive oil and sauté garlic, onion and chicken meat. Season with soy sauce, fish sauce, pepper and sugar. Add the jalapeno and basil.

Optional: add vegetables like 1 cup string beans or 2 eggplants.

Serves 2  
Serves 4 with vegetables

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