



Mega Sardines Siomai

By: Mega Bida sa Kusina Grand Winner Julie Dalusong

INGREDIENTS:

- 2 cans Mega Sardines in Tomato Sauce 155g, drained and flaked
- 1 large carrot, finely chopped
- 2 medium-sized onions, finely chopped
- 1 large egg
- 2 tbsps. spring onions, chopped
- A pinch of salt
- 1 tsp. ground pepper
- 1 pack Won Ton wrapper
- Water for steaming

PROCEDURES:

1. In a bowl, mix the flaked Mega Sardines, carrots, onions, egg, 1 ½ tbsps. spring onions, salt and pepper.
2. Wrap mixture with Won Ton wrapper, placing about 1 tablespoon in each wrapper.
3. Using a steamer, steam the wrapped Mega Sardines Siomai for about 25-30 minutes.
4. Top with the remaining spring onions.
5. Serve with soy sauce, chili and calamansi dip.

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