



## Mega Sardines y Misua

### INGREDIENTS:

- 1 tbsp. of cooking oil
- 1 tbsp. garlic, chopped
- 1 tbsp. onion, chopped
- 2 cans of Mega Sardines in Tomato Sauce 155g
- 2 cups of water
- 1/4 kilo of misua
- pinch of salt
- dash of seasoning
- 1 tbsp. kinchay, pinched

### PROCEDURES:

1. Saute garlic and onion.
2. Add in two (2) 155g of Mega Sardines in Tomato Sauce. Let it simmer for 2 minutes. Add in 2 cups of water and wait until it boils.
3. Add the misua and let it simmer for 2 minutes. Add salt and season to taste.
4. Sprinkle some pinched kinchay on top and serve hot.

**Mega Sardines** offers the freshest and most delicious sardines, packed within 12 HOURS FROM CATCHING TO CANNING. Available in easy-open-cans and pouch formats for your convenience.



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