

# SHREDDED TAPA AND SALTED EGG PASTA



- 500g ready-made Beef Tapa (shredded)
  - 2 tbsp garlic (minced)
  - 2 salted egg (chopped)
  - Pepper to taste
  - 500g Fusilli (cook according to instruction)
  - 1 Tomato
  - 50g spring onion
  - calamansi wedges
  - 1 tbsp Fish sauce (patis)
  - 1 tbsp Vinegar (balsamic or white)
  - 2 tbsp Olive oil
1. Heat Olive oil in frying pan. Saute Garlic until golden brown. Add in shredded Beef Tapa. Stir until cooked.
  2. Add in chopped salted egg, tomato and cooked pasta. Stir for 1 minute.
  3. Add vinegar, patis, and pepper to taste. Add olive oil if needed.
  4. Remove from heat and add in spring onion.
  5. Serve with calamansi on the side.