

Lugaw

ingredients:

1. White rice
2. Ginger
3. Onion
4. Garlic
5. Spring onion
6. Turmeric
7. Black pepper
8. Tofu

9. Vegetables broth

10. Cooking oil (any)

preparation:

1. Wash the rice and set aside
2. Cut the onions into small cubes
3. Minced garlic about 5 cloves
4. Peel the ginger and cut into strips
5. Saute the onions, garlic and ginger until golden brown, add the turmeric and stir well, pour the rice in and continue stirring for about 2 minutes, add water and let it boil until the rice is soft.

Add pepper and spring onion at the end

6. Fry the tofu and cut into cubes for toppings (optional)



