Corned beef gisa.

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 can of corned beef.
- 2 small potatoes, cubed.
- 1 small onion, chopped.
- Water.

- 1 minced garlic, minced.
- Cooking oil.
- Salt and pepper.

Instructions

Gisa'd corned beef... Gisa means to stir fry. I ate it a lot while living in the Philippines.. :) Very simple recipe.

1. Fry your onions and minced garlic in the pan. Add the potatoes.
2. Add the corned beef, and keep stir frying.

3. Add a bit of water into the pan, cover and let it cook till it crackles.

4. Add salt and pepper, stir around some more then remove from heat. Serve on top of rice.