

American-Inspired Dishes With A Twist

When we're coming up with new meals to serve, we try to offer up a variety. We want our family to enjoy their favorites, but we also don't want them to get tired of eating the same food each day. One of the best ways to do this is by adding a different ingredient or two to their favorite dishes that will surprise and delight them. How about adding a zing to some classic American-inspired recipes?



Chicken Potato Salad

This salad recipe combines chicken breast, marble potatoes, sliced bacon, peppers, onions, and [Del Monte Pineapple Chunks](#). Adding pineapple chunks is a great way to add tartness and sweetness to the salad. Mix together mayonnaise, Dijon mustard, olive oil, and some vinegar for the dressing. Potato salad is usually served with diced potatoes, but the marble potatoes are a great variation.



Pineapple Meatloaf

The meat loaf is an American classic that has inspired a Philippine version (known as the embotido). Mix together pork, peppers, onions, and garlic. Add [Del Monte Pineapple Tidbits](#) in and place the mixture into a mold and cover with wax paper. Steam the meat loaf before serving with rice or between bread slices. Top with catsup if desired.



Pineapple Pork Steak

Pork chops are both a popular American dish and a favorite Philippine ulam. This recipe uses pork loin or pork chops. Marinate the meat overnight with soy sauce, calamansi, garlic, and pepper. Mix sautéed onion with the pork chops and add [Del Monte Pineapple Tidbits](#) before serving. Pineapple not only adds a fruity zest to the pork chops but also helps tenderize the meat.