

Caldereta Made Easy

Caldereta is definitely one of every Filipino's favorite dishes. However, it is also one of the most tedious dishes to prepare because of the number of ingredients and the complexity of the process. However, with the help of Del Monte Quick 'n Easy Caldereta Sauce and Del Monte Kitchenomics, cooking this classic recipe is now easy! Even a beginner can do it!

First, you'll need these ingredients:

- 3 tbsp Cooking Oil
- 1 pc (120 grams) Potato, cut into chunks
- 4 tsp Liver Spread
- 2 to 2 1/2 cups Water
- 1/2 kg Beef Brisket, cut into chunks
- 1 pc Siling Labuyo, sliced
- 1 tbsp Cheese, grated
- 1 pc medium Red Bell Pepper, cut into strips
- 1/2 cup Green Peas, frozen/cooked
- 1 pouch (80 grams) [Del Monte Quick 'n Easy Caldereta Sauce](#)

Now, here's what you'll need to do:



Fry potatoes in 2 tablespoons oil. Set aside.



In the same pan, add 1 tablespoon oil then stir-fry liver spread and beef until both sides of meat are brown. Add 2 cups water. Cover and simmer for 1 hour or until tender. Retain only 1 cup broth (or add water to make 1 cup broth).



Add [DEL MONTE Quick 'n Easy Caldereta Sauce](#), siling labuyo and cheese.



Simmer for 5 minutes then add bell pepper and green peas. Simmer for another 3 minutes. Stir in fried potatoes.

And voila! Your classic caldereta dish has been cooked.



Don't break a sweat! With [Del Monte Quick 'n Easy](#), you can easily achieve complex dishes like it was

cooked by an expert!

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