



## Chicken Caldereta Sa Gata Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>19</b>
<b>Serving Size</b>	<b>3</b>

### Ingredients:

- 2 Tbsp oil
- 1/4 cup onion, red, chopped
- 1 Tbsp garlic, crushed
- 300 g chicken, thigh and leg
- 2 Tbsp liver spread
- 1 pouch DEL MONTE Filipino Style Tomato Sauce (250g)
- 1 pack DEL MONTE Quick 'n Easy Gata Mix (40g), dissolved in 3/4 cup water
- 1 tsp sugar, white
- 1 pc siling labuyo, sliced diagonally
- 1 cup potato, cut into chunks, fried
- 1 cup carrot, cut into chunks, fried

### Preparation:

1. Sauté onion in oil until translucent. Add garlic and sauté until aromatic. Add chicken and sauté until lightly browned.
2. Add liver spread, DEL MONTE Filipino Style Tomato Sauce, dissolved DEL MONTE Quick n Easy Gata Mix, sugar, and siling labuyo. Simmer until chicken is tender.
3. Add the fried potato and carrot before serving.

### Chef's Tip

### Lusog Notes

### Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

### Cooking Tools

- Measuring Cups
- Measuring Spoon
- Mixing Bowl
- Pot
- Spatula
- Wire Whisk