



Chicken Caldereta Sa Gata Recipe

Preparation Time	15
Cooking Time	19
Serving Size	3

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