



Chicken Menudo Recipe

Preparation Time	15
Cooking Time	16
Serving Size	3

Ingredients:

- 2 Tbsp oil
- 1/3 cup onion, red, chopped
- 1 Tbsp garlic, crushed
- 300 g chicken, thigh fillet, diced
- 1/2 cup water
- 1 pouch DEL MONTE Filipino Style Tomato Sauce (200g)
- 1 1/2 Tbsp soy sauce
- 1/2 tsp sugar, white
- 1 cup potato, diced
- 1 cup carrot, diced
- 2 Tbsp raisins

Preparation:

1. Sauté onion in oil until translucent. Add garlic and sauté until aromatic.
2. Add the chicken thigh fillet and sauté until brown.
3. Add water, DEL MONTE Filipino Style Tomato Sauce, soy sauce, sugar, potato, and carrots. Simmer until vegetables are cooked.
4. Add raisins and simmer for another minute. Serve.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Mixing Bowl
- Pot
- Spatula