



Corned Beef Guisado Recipe

Preparation Time	10
Cooking Time	7
Serving Size	4

Ingredients:

- 2 Tbsp oil
- 1/2 cup onion, red, sliced
- 2 tsp garlic, minced
- 1 pack DEL MONTE Tomato Ginisa (30g)
- 1 can corned beef (260g)
- 1 cup water
- 1 cup potato, diced
- 1 tsp salt
- 1/2 tsp pepper, black
- 1/2 cup bell pepper, red, cut into chunks
- 1/2 cup bell pepper, green, cut into chunks

Preparation:

1. In a pan, heat the oil and sauté the onions and garlic until aromatic.
2. Push the onions and garlic to one side of the pan then add DEL MONTE Tomato Ginisa. Sauté for 1 minute. Add corned beef, water, and potatoes. Simmer covered until the potatoes are cooked.
3. Season with salt and pepper. Add the bell peppers and sauté for 1 minute.

Chef's Tip

Cover the pan while simmering so that the water does not evaporate as quickly and the potatoes can cook evenly.

Lusog Notes

Cooking Skills Needed

- Mincing
- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Rubber Spatula
- Scissors