



## Creamy Pork Menudo Recipe

---

<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>78</b>
<b>Serving Size</b>	<b>8</b>

### Ingredients:

- 2 Tbsp oil
- 1 1/4 cups onion, red, thinly sliced
- 650 g pork, kasim, cut into chunks
- 1 pouch DEL MONTE Filipino Style Tomato Sauce (200g)
- 2 cups water
- 3/4 cup carrot, cut into cubes
- 3/4 cup potato, cut into cubes
- 1 1/2 tsp salt
- 1 cup all-purpose cream

### Preparation:

1. In a pot, sauté onions until translucent.
2. Add pork kasim and cook for 10 minutes over medium heat.
3. Pour the DEL MONTE Filipino Style Tomato Sauce and water. Cook for 30 - 45 minutes or until tender.
4. Add the carrots and potatoes, cook for 10 minutes or until tender.
5. Add in salt and cream before serving.

### Chef's Tip

Add the cream with the heat turned off so that it does not curdle.

### Lusog Notes

This heartwarming dish provides vitamin A that helps maintain normal vision and healthy skin, as well as strengthen the immune system.

### Cooking Skills Needed

- Slicing
- Sautéing
- Simmering

### Cooking Tools

- Pot
- Chopping Board
- Spatula