



Creamy Pork Menudo Recipe

Preparation Time	15
Cooking Time	78
Serving Size	8

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