



## DEL MONTE Red Embutido Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>72</b>
<b>Serving Size</b>	<b>10</b>

### Ingredients:

- 2 pcs egg
- 1/4 cup onion, red, chopped
- 1 cup hotdog, diced
- 400 g pork, ground
- 3/4 cup carrot, diced
- 1 pouch DEL MONTE Pineapple Tidbits (115g), drained
- 1/3 cup bell pepper, red, diced
- 1 cup gabi, coarsely grated
- 1 pouch DEL MONTE Original Style Tomato Sauce (200g)
- 3 Tbsp raisins
- 2 Tbsp liver spread
- 1/4 cup cheddar cheese, grated
- 3/4 cup breadcrumbs
  
- 2 tsp salt
- 1/2 tsp pepper, black

### Preparation:

1. Combine all ingredients in a bowl. Season with salt and pepper. Mix thoroughly. Divide mixture for three rolls.
2. Wrap each portion of meat mixture in aluminum foil then roll. Twist both edges to seal. Steam for 1 hour. Cool for 15 minutes. Chill, if desired, before slicing and serving.

### Chef's Tip

Adding grated gabi into your embutido mixture extends the meat and ensures that the rolls stay moist.

### Lusog Notes

This classic dish is high in vitamin A that helps protect one from infections and also promotes growth and development.

### Cooking Skills Needed

- Boiling
- Simmering
- Mixing

### Cooking Tools

- Measuring Cups
- Strainer
- Chopping Board
- Measuring Spoon

- Spatula

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