



DEL MONTE Red Embutido Recipe

Preparation Time	15
Cooking Time	72
Serving Size	10

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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