



## Embutido Espesyal Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>26</b>
<b>Serving Size</b>	<b>10</b>

### Ingredients:

- 300 g pork, ground
- 1/3 cup onion, red, chopped
- 1/2 cup hotdog, chopped
- 1/3 cup carrot, grated
- 1 pc egg, beaten
- 1/3 cup bread crumbs
- 2 Tbsp soy sauce
  
- 2 Tbsp oil
- 2 Tbsp garlic, minced
- 1 pouch DEL MONTE Filipino Style Tomato Sauce (250g)
- 1/2 tsp pepper, black
- 3/4 cup water
- 1/2 cup melting cheese, grated

### Preparation:

1. Mix ground pork, onion, hotdog, carrots, egg, bread crumbs, and soy sauce together until well incorporated. Divide the embutido mixture into 2 then form it into logs.
2. In a large pan, sauté the garlic in oil then add DEL MONTE Filipino Style Tomato Sauce, pepper, and water. Add the embutidos then let it simmer covered until cooked. Flip the embutido after 10 minutes.
3. Add the melting cheese then mix until melted. Serve.

### Chef's Tip

### Lusog Notes

### Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

### Cooking Tools

- Chopping Board
- Grater
- Measuring Cups
- Measuring Spoon
- Mixing Bowl
- Spatula
- Tray