



Hotdog Menudo Recipe

Preparation Time	8
Cooking Time	53
Serving Size	3

Ingredients:

- 2 Tbsp oil
- 1 tsp garlic, crushed
- 2 Tbsp onion, red, sliced
- 2/3 cup pork, pigue, cut into cubes
- 1/2 cup hotdog, sliced
- 2 Tbsp water
- 1/4 cup carrot, cut into cubes
- 1/4 cup potato, cut into cubes
- - salt, to taste
- 1 pouch DEL MONTE Filipino Style Tomato Sauce (90g)
- 1/4 cup bell pepper, red, cut into cubes
- 2 1/2 Tbsp green peas, frozen
- 1/4 cup raisins

Preparation:

1. Sauté garlic, onion and pork. Cook for 3 minutes. Add hotdog, water, carrot, potato and salt. Bring to a boil then simmer for 35 minutes or until the pork is tender.
2. Add DEL MONTE Filipino Style Tomato Sauce, bell pepper, peas and raisins. Simmer for 8 minutes.

Chef's Tip

After slicing the potato, make sure to soak them in water to avoid discoloration.

Lusog Notes

This dish is high in vitamin A that helps maintain normal vision and healthy skin. It is also source of iron needed for making red blood cells that carry oxygen around the body.

Cooking Skills Needed

- Slicing

Cooking Tools

- Wooden Spatula
- Chopping Board