Hotdog Menudo Recipe

Preparation Time Cooking Time Serving Size 8 53 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

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