

Kinamatisang Manok Recipe

Preparation Time Cooking Time Serving Size 10 20 3

Ingredients:

- 1/4 cup oil
- 1/4 cup garlic, minced
- 500 g chicken, thigh and leg
- 1/3 cup soy sauce
- 2 1/2 Tbsp calamansi juice
- 1 pouch DEL MONTE Original Style Tomato Sauce
- 1/4 cup water
- 1 pc bay leaf/laurel leaf
- 3 tsp sugar, white

Preparation:

- 1. In a cold pot, add the oil and garlic. Turn the heat on then sauté the garlic until golden brown. Drain and reserve the garlic oil.
- 2. Add back the garlic oil in the pot. Add the chicken then sauté until light brown.
- 3. Add the soy sauce and calamansi then sauté for 2 minutes. Add the DEL MONTE Original Style Tomato Sauce, water, bay leaf, and sugar. Let it simmer covered until chicken is fully cooked. Stir occasionally.
- 4. Add half of the fried garlic then simmer for another minute. Garnish the other half before serving.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Pot
- Rubber Spatula
- Scissors
- Strainer