



Menudillo A La Cubana Recipe

Preparation Time	10
Cooking Time	17
Serving Size	5

Ingredients:

- 2 Tbsp oil
- 250 g pork, ground
- 100 g carrot, diced
- 200 g potato, diced
- 2 tsp patis
- 1 pouch DEL MONTE Quick 'n Easy Menudo Sauce (80g)
- 1/4 cup raisins
- 1/4 tsp pepper, black
- 1/3 cup green peas, frozen
- 3 pc banana, saba, sliced diagonally and fried
- 5 pc egg, fried

Preparation:

1. Sauté pork in oil until brown. Add carrot, potato, and patis. Cook for 5 minutes.
2. Add DEL MONTE Quick 'n Easy Menudo Sauce, raisins, and pepper. Cook for 5 minutes. Add green peas. Cook for 2 minutes.
3. Serve with saba, rice, and eggs.

Chef's Tip

Sauté the pork, carrots, potatoes, and patis until the patis evaporates. This step helps remove any "lansa" from the pork and adds a deeper meat flavor.

Lusog Notes

This Menudillo a la Cubana dish is high in vitamin A that helps maintain normal vision and healthy skin. It is also a source of vitamin B1 which aids the body in converting food to energy.