



Pork Carbonada Recipe

Preparation Time	15
Cooking Time	40
Serving Size	8

Ingredients:

- 2 Tbsp Contadina Pure Olive Oil
- 1/2 cup onion, red, chopped
- 2 Tbsp garlic, minced
- 1 kg pork, kasim, cut into 2-inch cubes, remove fat and skin
- 1 pouch DEL MONTE Original Style Tomato Sauce (250g)
- 3 cups water
- 2 pcs bay leaf/laurel leaf
- 1 pc beef bouillon cube
- 1 cup sweet potato, cut into chunks
- 2 cups squash, cut into chunks
- 1 pc corn, yellow, cut into 1-inch thick crosswise
- 1/2 tsp salt
- 1/2 tsp pepper, black
- 2 Tbsp parsley, chopped

Preparation:

1. In a pan, heat Contadina Pure Olive Oil and sauté onion and garlic.
2. Add pork kasim and cook until opaque.
3. Add DEL MONTE Original Style Tomato Sauce, water, bay leaf, beef bouillon cube. Simmer for 15 minutes.
4. Add sweet potato, squash, and corn. Season with salt and pepper. Simmer until potato is cooked. Garnish with parsley before serving.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Cutting
- Sautéing
- Simmering

Cooking Tools

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