



Szechuan Pork Recipe

Preparation Time	20
Cooking Time	20
Serving Size	6

Ingredients:

- 400 g pork, lomo/tenderloin, cut into bite size cubes
- 1 Tbsp soy sauce
- - salt, to taste
- 1 Tbsp cornstarch
- - oil, for frying

FOR THE SAUCE

- 1 pouch DEL MONTE Original Style Tomato Sauce (115g)
 - 2 tsp DEL MONTE Red Cane Vinegar
 - 2 Tbsp rice wine
 - 1 cup water
 - 2 Tbsp soy sauce
 - - salt, to taste
 - - pepper, to taste
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- 2 tsp oil
 - 1/3 cup garlic, crushed
 - 1/4 cup onion, sliced
 - 3 pc siling labuyo, seeded and crushed
 - 1/2 tsp ginger, finely chopped
 - 1 cup carrot, sliced
 - 1 tsp tenga ng daga, soaked
 - 1/4 cup labong/bamboo shoot, boiled and squeezed
 - 1/3 cup bell pepper, green, cut into strips
 - 1 Tbsp cornstarch, dissolved with 1/2 Tbsp water
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- 6 cup rice, cooked

Preparation:

1. Season pork with soy sauce and salt. Sprinkle with cornstarch. Fry until lightly brown. Set aside.
2. In a bowl, combine all ingredients for sauce. Set aside.
3. Sauté garlic, onions, siling labuyo, ginger, pork, and all vegetables. Cook for 1 minute. Add sauce ingredients. Bring to a boil. Add cornstarch. Simmer until sauce thickens. Serve over steaming rice.

Chef's Tip

Lomo or tenderloin is the best cut for this dish as it is tender and is good for quick cooking.

Lusog Notes

This Szechuan Pork recipe is rich in vitamin A which protects one from infections by keeping the immune system healthy. It is also a source of vitamin B1 that helps convert carbohydrates to energy and helps the nervous system function properly.

Cooking Tools

- Mixing Bowl
- Sauté Pan

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