

Pork Mmmmenudo!

Preparation time: 30 mins. | Cooking time: 30 mins. | No. of servings: 5-6

Ingredients:

- 1/4 cup cooking oil
- 2 pcs potatoes, medium sized, cut in cubes
- 1 pc carrot, medium sized, cut in cubes
- 6 cloves garlic, minced
- 1 pc onion, minced
- 250 grams pork kasim, cut in small cubes
- 250 grams pork liempo, cut in small cubes
- 250 grams pork liver, cut in small cubes
- 1 (250g) pack tomato sauce
- 2 pcs KNORR PORK BROTH CUBE
- 1-1/2 cups water
- 1 tsp sugar
- ground black pepper to taste
- 2 tbsp raisins
- 1 cup cubed red and green bell pepper

Method/Procedure:

1. Fry potato and carrots in hot oil. Remove from oil and set aside.
2. In the same pan, sauté garlic and onions. Add pork kasim and liempo and fry until slightly brown in color then add liver. Cook for 2 minutes.
3. Add Knorr Pork Broth Cubes. Stir to dissolve and add tomato sauce, water, sugar and black pepper. Mix well.
4. Add fried potatoes and carrots. Continue to cook over medium heat until meat and potatoes are cooked and sauce has thickened.
5. Add raisins and bell peppers. Cook for 2 minutes then serve.

