



## Pork Menudo

### Ingredients

- 3 tbsp Vegetable Oil
- 1 pc Potato
- 1 pc Carrot
- 0.5 kg Pork Shoulder
- 2 sachets MAGGI® Magic Sarap® 8g
- 6 cloves Garlic
- 1 pc Onion
- 1 pc Red Bell Pepper
- 1 pc Green Bell Pepper
- 1 pc Bay Leaf
- 1 cup Tomato Sauce
- 2.5 cups Water
- 0.25 tsp Ground Pepper
- 1 tbsp Brown Sugar

### Instruction

1. Sauté potato and carrot in 1 tbsp oil until golden brown. Remove and set aside.
2. Season pork shoulder with 1 sachet of MAGGI® Magic Sarap®. Sauté pork in the same pan. Remove and set aside.
3. Sauté garlic, onion and bell peppers. Pour tomato sauce and water. Add pork, bay leaf, pepper and sugar. Simmer for 45 minutes.
4. Add potato and carrot. Season with remaining sachet of MAGGI® Magic Sarap® and simmer for another 10 minutes. Transfer into a serving plate and serve.

### Nutrition

Carbohydrates	21.17 g
Energy	277.24 kcal
Fats	13.5 g
Protein	19.24 g

85 Minutes

6 Servings