



## Pork Hamonado

### Ingredients

- 0.5 kg Pork Shoulder
- 1 cup Pineapple Juice
- 1 sachet MAGGI® Oyster Sauce 30g
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 pc Bay Leaf
- 1 can Pineapple Rings
- 2 tbsp Vegetable Oil
- 1 tbsp Spring Onion

### Instruction

1. Combine pork, pineapple juice, MAGGI® Oyster Sauce, MAGGI® Magic Sarap®, bay leaf and syrup from the canned pineapple in a pot. Pour enough water to barely cover the pork. Cover, bring to a simmer and cook for 45 minutes.
2. Remove pork and set aside to cool. Reserve cooking liquid.
3. Sauté pineapple in oil until golden brown. Remove and set aside.
4. Slice pork ½-inch thick and sauté in the same pan until golden brown. Pour cooking liquid and simmer for 5mins.
5. Transfer pork and sautéed pineapple on a serving plate. Pour sauce on top, sprinkle spring onion and serve.

### Nutrition

Carbohydrates	20.82 g
Energy	247.4 kcal
Fats	10.99 g
Protein	17.39 g

90 Minutes

6