

Pork Menudo

By UlamPinoy

Cuisine: Filipino

Ingredients

- [ ] 1/2 kg pork, cut into small cubes
- [ ] 1 cup liver, cut into small cubes
- [ ] 1 medium-sized potato, peeled and cubed
- [ ] 1 medium-sized carrot, peeled and cubed
- [ ] 1 red bell pepper, seeded and chopped
- [ ] 1 green bell pepper, seeded and chopped
- [ ] 1 onion, chopped
- [ ] 3 cloves garlic, minced
- [ ] 1 cup tomato sauce
- [ ] 1/2 cup water
- [ ] 1 tbsp soy sauce
- [ ] 2 tbsp vegetable oil
- [ ] Salt and pepper to taste

Instructions

1. In a large pan or wok, heat the oil over medium-high heat. Add the garlic and onion and sauté until the onion becomes translucent.
2. Add the pork and sauté until the meat is browned on all sides.
3. Add the liver and cook for another 2-3 minutes.
4. Add the tomato sauce and water, and then bring to a boil.
5. Reduce the heat to low, cover the pan, and simmer for 30 minutes or until the meat is tender.
6. Add the potatoes, carrots, and bell peppers. Mix well and continue to simmer until the vegetables are cooked through.
7. Season with soy sauce, salt, and pepper to taste.