

pochero

Its South American counterpart is usually served in the fall and winter, so perhaps this is why our local pochero is often served at Christmas. Whatever the reason, this wholesome, full-bodied stew makes our holiday meals complete.

INGREDIENTS

¼ kilo pork kasim, large diced
 ¼ kilo chicken thighs and legs
 ½ tsp salt
 ¼ tsp ground black pepper
 2 Tbsp Golden Fiesta Canola Oil
 ½ cup diagonally sliced chorizo bilbao
 ¼ cup chopped onions
 2 Tbsp chopped garlic
 1 pack UFC Tomato Sauce Guisado (200 grams)
 2 cups water
 4 saba bananas, cut diagonally into 2
 ½ cup garbanzos, drained, rinsed
 1 tsp Datu Puti Patis
 ¼ tsp salt
 ¼ tsp ground black pepper
 15 pieces baguio beans, cleaned
 ¼ head cabbage, small

PROCEDURE

1 Season pork and chicken with salt and pepper. In a pan, heat **Golden Fiesta Canola Oil**. Sear pork and chicken on all sides until brown. Remove from pan and set aside.

2 In the same pan, sauté chorizo until cooked. Add onions and garlic, and sauté until fragrant. Add pork and chicken. Add **UFC Tomato Sauce Guisado** and water. Bring to a quick boil, cover, then simmer for 30 to 40 minutes or until meat is tender.

3 Add bananas and garbanzos. Simmer for another 8 to 10 minutes.

4 Season with **Datu Puti Patis**, salt, and pepper. Add baguio beans and cabbage. Cover.

TAKES 1 HOUR & 10 MINUTES

MAKES 4 TO 5 SERVINGS



SKILL BOOSTER Sear and tenderize beef cubes with the rest of the other meats for a meatier, more hearty version.