



# PORK ADOBO

## Ingredients (SERVES 4)

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- 3 tbsp olive oil
- 1kg of pork belly
- 4 tbsp vinegar
- 1 cup soy sauce
- 6 cloves garlic, peeled and chopped
- 1 tsp sugar
- 3-5 bay leaves
- 1 tbsp black pepper
- ½ cup water
- Salt, to taste
- Spring onion, chopped

## Instructions

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1. Cut pork into approximately 2cm cubes, chop garlic and onion.
2. Place oil in pan over a medium heat. Sauté onion and garlic until browned. Add pork and brown.
3. Once browned, add water, soy sauce, bay leaves. Put lid on and cook until pork is tender (approx 30 minutes).
4. Once pork is cooked add vinegar, sugar, pepper, salt and combine. Serve with rice and garnish with spring onions.



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