



Smoked pork boneless loin with Chiles Largos

Category: Main Course, Pork, Peppers, Tomato Sauce and Ketchup

The ideal recipe when you have a fancy dinner.



Preparation
time
30 min.



Difficulty
High



Portions
4 personas



Ingredients

- 2 cdas de aceite vegetal
- 1 cup Sliced potatoes
- 6 Greens onions cut in quarts
- 1/2 cup Chopped green onion top
- 2 cups de Puré de Tomate Condimentado La Costeña®
- 2 tbsps Chiles Largos en Escabeche La Costeña®
- 1000 g Sliced smoked pork boneless loin
- 2 tbsps Chopped parsley



Preparation time

1. Fry potato slices in oil until golden on both sides. Add green onions quarts and tops. Cook until sautéed
2. Add tomato puree, Chiles [peppers], pork loin, Italian parsley. Cook on low heat for 5 minutes.
3. Serve hot.