

UNMEAT GINILING Arroz Ala Cubana

Ingredients

1 pouch, 200g	UNMEAT Giniling, thawed
1 tbsp	olive oil
1 pc medium, 80g	onion, diced
½ head (26-30g)	garlic, minced
2 pcs (100g)	tomato, diced
1 pc medium (90-100g)	potato, small diced
1 pc medium (90-100g)	carrot, small diced
¼ cup (40g)	raisins, steeped in ½ cup of water
2 tbsp	tomato paste
1 tbsp	brown sugar
½ tsp	paprika
3 tsp	salt
1 tsp	ground black pepper

As needed cooked garlic rice, fried sliced plantains

Optional (flexible plant-based dish) sunny side egg

Procedures

1. In a saute pan, heat olive oil. Saute the onion and garlic until aromatic. Add the tomato and tomato paste, 1 tsp salt and ¼ tsp black pepper and cook until the tomato paste turns a rusty color.
2. Add the potato, carrots and drained raisins. Season with 1 tsp salt and ¼ tsp black pepper. Cook for 3-4 minutes.
3. Add the Unmeat Giniling and reserved ½ cup of water where the raisins were steeped.
4. Add brown sugar, paprika, remaining salt and black pepper. Simmer for 3-4 minutes until flavors are well blended.
5. Serve with garlic rice and fried plantains. For flexitarian meal, you may add a sunny side egg.

Yield 716 g

5-6 pax