

Filipino Pochero Recipe

Ingredients: Serves 6

1 cup dried chickpeas
1 whole chicken weighing 1.5 kg
500 g pork
2 chorizo sausages
1 large onion, peeled and sliced
4 teaspoons salt
1 teaspoon whole black peppercorns, smashed
4 tablespoons oil
10 cloves garlic, peeled and finely chopped
1 medium onion, finely chopped
2 ripe tomatoes, peeled and diced or 1 small can whole tomatoes
500 g sweet potatoes, peeled and cut into chunks
1 white Chinese cabbage cut across in 5 cm sections
8 scallions, trimmed and cut in 5 cm lengths

Method:

Wash chickpeas and soak overnight in plenty of water. Cut chicken into serving pieces. Cut pork into large cubes. Slice chorizos into 2.5 cm pieces. Put all these ingredients into a large pan, add water to cover, put in sliced onion, salt and peppercorns and bring to the boil. Reduce heat, cover and simmer until meat and chickpeas are almost tender. In another pan, heat oil and fry garlic and chopped onion on low heat, stirring frequently, until golden brown and fragrant. Add tomatoes and cook to a pulp, then add to meat and stock together with sweet potatoes. Simmer until potatoes are half-cooked, then add cabbage and scallions for the last few minutes. Serve broth as soup and the meat and vegetables separately.

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