

Pork with Cactus in Tomato Sauce

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Ingredients:

- 1 pound pork loin chops
- 1/4 onion
- 3 medium tomatoes in quarts
- 2 garlic cloves
- 3/4 cup water
- 1 jar tender cactus
- 1 teaspoon chicken bouillon
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon cooking oil

Preparation:

Cut the loin chops in strips, and seasoned with salt. Heat the oil in a saute pan, pour the pork and cook it until the sides start to brown. Meanwhile the pork is cooking, put in a blender the tomatoes, onion, garlic and water in a blend until it makes a sauce. Once the chicken is brown pour the tomato sauce into the pan moving constantly to remove all the grits from the pan seasoned with the salt and pepper and let it simmer for 5 minutes it will turn more red. Finally add the cactus and mix well let it simmer for another 5 minutes and is done. Serve immediately. Suggestions for sides for this dish are refried beans, rice, tortillas a piece of lemon.