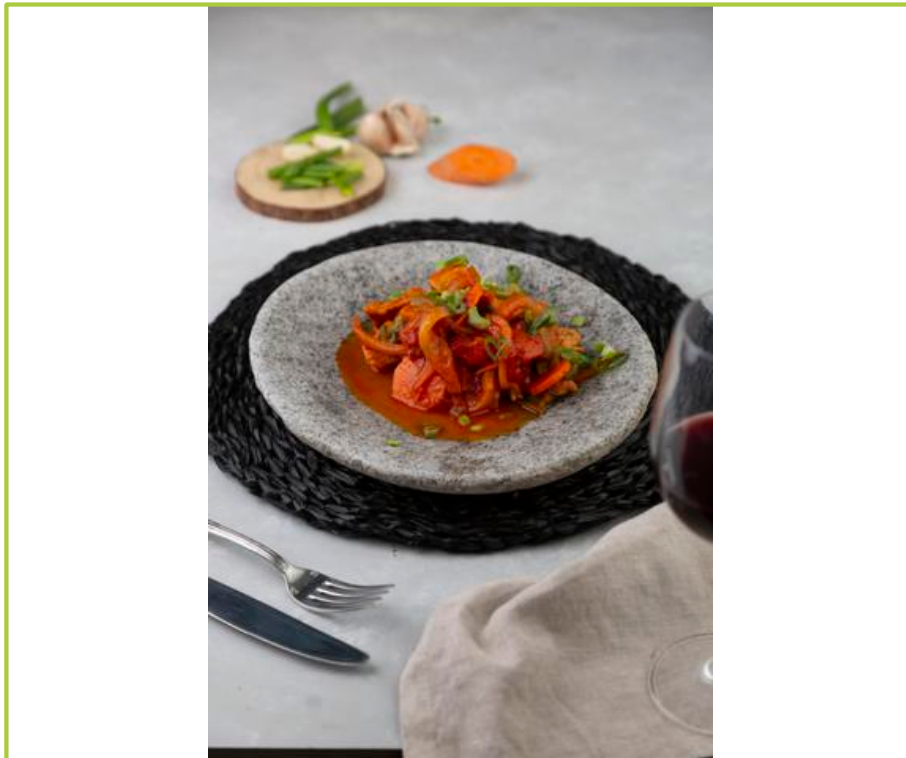


## PORK LOIN WITH TOMATO



Category: Fish and meat  
main courses

Created: on 2022-01-11  
Qualified by: Supercook CL  
Suggested by: Kitchen  
Center Chile  
Total preparation time:  
42:03 Minutes

Suitable for machine:  
- Supercook SC350  
- Supercook SC400

### INGREDIENTS FOR 6 SERVES

<b>1</b>	onion quartered
<b>1 clove</b>	garlic
<b>1</b>	carrot cut in 4
<b>1/2</b>	green bell pepper cut into 2
<b>40 milliliter</b>	olive oil
<b>1,200 kilo</b>	pork loin in pieces of 5x4 approx.
<b>100 milliliter</b>	white wine
<b>400 gram</b>	canned crushed tomato
<b>1 pinch</b>	black ground pepper
<b>1 teaspoon</b>	salt
<b>1 tablespoon 15ml</b>	sugar
<b>1 teaspoon</b>	dried oregano
<b>1 leaf</b>	laurel

### STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).