

Entomatado

By Carlos Cetina
Yields 8 Servings



Ingredients

2 pounds pork loin
10 tomatoes
1 red onion
1 bunch fresh cilantro
3 limes
1 pound black beans
2 garlic cloves
1 habanero pepper
2 teaspoons of salt (1 for the meat and 1 for the beans)
Pepper to taste

Directions

Cook the beans in a pot with 2 liters of water, 2 garlic cloves and 1 teaspoon of salt.

Cut the meat in small pieces. Add a small amount of water with a pinch of salt. When the meat is soft, drain and fry in the fat that the meat releases while cooking, until golden.

Cut the tomatoes into small cubes and add to the meat with 1 teaspoon of salt and pepper to taste. Cook slowly.

Chop the onion and the cilantro for garnish. Cut the limes in wedges and the habanero pepper into small cubes. Set aside on a dish.

The beans are served in a dish, and the chopped ingredients are added according to taste. The meat and tomatoes are served next to the beans on a different dish. Tortillas can be served to go with the meal.