



Ana's Menu

Adobo Pork Belly Skewers with Garden Salad

Ingredients

(Serves 2 - 4)

Pork Belly Skewers

- Pork belly, cut into bite-size cubes
- Red, Yellow and or Green capsicum chunks
- Red onion chunks
- Wooden or metal skewers

Adobo Marinade/Glaze

- Soy sauce
- Malt vinegar or white vinegar
- Brown sugar (add to glaze)
- Garlic, finely minced
- Bay leaf
- Cracked black pepper

Garden Salad

- Baby Spinach
- Cherry Tomatoes
- Red onion (half), finely sliced

Dressing

- Lemon (half)
- Salt and pepper

Ana's Thoughts

"Adobo flavours are close to my heart, so using them in this dish is very special to me. They're simple, bold, and perfect for cooking outdoors — just soy, vinegar, garlic, bay leaves and pepper. Pork belly and red capsicum works beautifully with these flavours, especially when it's grilled and caramelised. Paired with fresh garden salad, it's a relaxed camp meal that connects a little piece of home with life at camp."



Method

Pork Belly Skewers

If using wooden skewers, soak them in water for at least 20 minutes

- Marinate the pork belly chunks.
- Thread the pork belly pieces, red onion and capsicum chunks onto the skewers.
- In a small bowl, combine soy sauce, vinegar, brown sugar and lemon to make the adobo glaze.
- Preheat the hot plate to medium heat.
- Brush the pork belly skewers generously with the glaze.
- Cook the skewers, turning regularly, until the pork belly is cooked through and the edges are caramelised and slightly crispy.
- Brush with extra glaze during cooking, allowing it to reduce and cling to the pork. Take care not to let it burn.
- Remove from the heat and allow the skewers to rest for a few minutes before serving.

Garden Salad

- Combine baby spinach, cherry tomatoes and red onion in a bowl.
- Drizzle with olive oil and lemon juice or vinegar or combine with mayonnaise.
- Season with salt and pepper.
- Toss well and set aside until ready to serve.

To Serve

Serve the pork belly skewers alongside the garden salad.

YouTube Video

[Click here](#) or scan the QR code.

