



Foxconn introduces nationalities



ROMANIA

In the canteen during lunch, you can taste traditional romanian food – fasole cu ciolan afumat and varză călită cu afumătură.

Beans with smoked meat

Ingredients:

1 kg of beans
500 g of smoked
meat (knee,
smoked pork collar)
2 medium onions
2 carrots
100 ml of oil
tomato puree
3 bay leaves
salt, pepper, paprika
2-3 cloves of garlic
1 small bunch of green parsley



Method: Soak the beans in water, preferably the night before cooking. Then we change the water and cook the beans. Finely chop the onion and carrot and fry in oil. Then add the smoked meat and let it simmer for a while on a low heat. Add finely chopped garlic and tomato puree. Then add beans, salt, pepper, paprika and bay leaves. Finally, add water and let it cook until the meat and beans are completely cooked. Garnish with fresh chopped parsley.

Stewed cabbage with smoked meat

Ingredients:

2,5 kg of fresh
cabbage
1 kg of smoked
neck/flank
2 carrots
1 onion
salt pepper
2 tablespoons of oil
a cup of water
100 ml tomato puree
thyme
fresh dill



Method: Fry the smoked meat in oil, add onions and finely chopped carrots and fry lightly. Finely chop the cabbage and add it to the smoked meat. Add water, mix gently and cook everything over low heat until the cabbage softens well. Add salt, pepper and tomato sauce and continue cooking for another 10 minutes. After turning off the heat, add dried thyme and fresh chopped dill.

Enjoy your meal



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