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Kalua Pig Bowl

The Kalua Pig Bowl is a traditional Hawaiian dish made with slow-roasted pork. It is typically consumed as a main course and is often served with rice and vegetables. The dish has a rich history and is a popular choice for luaus and other festive occasions.

Recipe Type: Standard Prep Time: 20 mins

Cook Time: 255 mins Total Time: 255 mins

Recipe Yield: 1000 grams Number of Servings: 4

Serving Size: 250 g

Ingredients

1000 g	Pork Shoulder
2 tsp	hawaiian sea salt
4 leaves	banana leaves
2 c	Water

Directions

Step 1

Rub the pork shoulder with Hawaiian sea salt.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Wrap the pork shoulder in banana leaves.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Slow cooker

Place the wrapped pork shoulder in a slow cooker.

Prep Time: 5 mins

Cook Time: 127 mins

Step 4

Slow cooker

Cook on low heat for 8 hours.

Prep Time: 0 mins

Cook Time: 127 mins

Step 5

Shred the cooked pork shoulder.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 15 g

Protein: 25 g

Carbohydrates: 0 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Protein	25 g	147.06%	147.06%	
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Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	0 g	0%	0%
Fibers	0 g	0%	0%
Sugars	0 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	15 g	53.57%	60%
Cholesterol	80 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	2 mg	0.2%	0.2%
Iron	10 mg	125%	55.56%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Spring Summer Fall

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween

Valentine's Day Mother's Day Father's Day New Year Anniversary

Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic
Game Day
Cuisines
Italian Chinese Indian Mexican French Thai Japanese
Mediterranean Greek Spanish German Korean Vietnamese American
Middle Eastern
Nutritional Content
Low Calorie High Protein Low Fat Low Carb High Fiber Low Sodium
Sugar-Free High Vitamin C High Iron High Calcium
Kitchen Tools
Blender Mixer Oven Stove Microwave Grill Slow Cooker
Pressure Cooker Air Fryer Food Processor
Course
Appetizers Main Dishes Side Dishes Desserts Drinks Breads Salads
Soups Snacks Sauces & Dressings
Cultural
Chinese New Year Cinco de Mayo Diwali Hanukkah Oktoberfest
Passover Ramadan St. Patrick's Day Thanksgiving Christmas Easter
Halloween
Cost
Under \$10 \$10 to \$20 \$20 to \$30 \$30 to \$40 \$40 to \$50 Over \$50
Demographics Vide Stiendles - Control Stiendles - Took Stiendles - December 2005
Kids Friendly Senior Friendly Teen Friendly Pregnancy Safe
Lactation Friendly Allergy Friendly Diabetic Friendly Heart Healthy
Diet

Mediterranean Diet DASH Diet (Dietary Approaches to Stop Hypertension)

Flexitarian Diet Weight Watchers (WW) Diet

MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay) Volumetrics Diet Paleo Diet The Whole30 Diet Atkins Diet Ketogenic Diet Low Carb, High Fat (LCHF) Diet South Beach Diet Zone Diet Ornish Diet Nutrisystem Diet TLC Diet (Therapeutic Lifestyle Changes) Nordic Diet Okinawa Diet Alkaline Diet Macrobiotic Diet Intermittent Fasting 5:2 Diet 16:8 Diet Warrior Diet OMAD (One Meal a Day) Diet **Body for Life Diet** Slow Carb Diet Vegetarian Diet Vegan Diet Low FODMAP Diet Raw Food Diet Pescatarian Diet Ovo-Vegetarian Diet Lacto-Vegetarian Diet Lacto-Ovo Vegetarian Diet Fruitarian Diet Engine 2 Diet **Blood Type Diet** Ayurvedic Diet Traditional Chinese Medicine (TCM) Diet Anti-Inflammatory Diet The Acid Reflux Diet Gluten-Free Diet Low Glycemic Index Diet Low Sodium Diet The Fast Metabolism Diet **Nutrient Timing Diet** The 80/10/10 Diet The Gerson Therapy The Swiss Secret Diet The Sleeping Beauty Diet The Baby Food Diet The 3-Hour Diet The Master Cleanse Diet The Subway Diet The SlimFast Diet The Cambridge Diet The Shangri-La Diet The Best Life Diet The 3-Day Diet The CICO (Calories In, Calories Out) Diet The Eat-Clean Diet The Peanut Butter Diet The Bulletproof Diet The Carnivore Diet The Dukan Diet The HCG Diet The Optavia Diet The Pritikin Diet

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The Gut and Psychology Syndrome (GAPS) Diet
The Specific Carbohydrate Diet (SCD) The Anti-Candida Diet The Dr. Sebi Diet
The Crohn's Disease Diet
                 The Ulcerative Colitis Diet
                                   The Low-Residue Diet
The BRAT Diet (Bananas, Rice, Applesauce, Toast)
The GERD Diet (Gastroesophageal Reflux Disease)
The PCOS (Polycystic Ovary Syndrome) Diet
The SIBO (Small Intestinal Bacterial Overgrowth) Diet
The Salicylate Sensitivity Diet
                   The Low Oxalate Diet
                                   The Diabetes Diet
The Hypothyroidism Diet The Hyperthyroidism Diet
The Epilepsy Diet (Modified Atkins Diet for Seizures) The Parkinson's Disease Diet
The Multiple Sclerosis (MS) Diet The Fibromyalgia Diet
The Heart-Healthy Diet The Non-Alcoholic Fatty Liver Disease (NAFLD) Diet
The Low Purine Diet The High-Fiber Diet The Low-Fat Diet
                             The High-Calcium Diet
The High-Protein Diet The Low-Protein Diet
The High-Iron Diet
The Low-Iron Diet
            The Low-Phosphorus Diet The High-Vitamin D Diet
The High-Vitamin C Diet The High-Vitamin K Diet
                                The Low-Vitamin K Diet
The Low-Copper Diet The Spring Detox Diet The Summer Weight Loss Diet
The Acne Diet The Migraine Diet The Celiac Disease Diet
The Gallbladder Diet
              The Kidney Stone Diet
                              The Anti-Anxiety Diet
The Depression Diet
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The Fertility Diet The Breastfeeding Diet The Low-Nickel Diet The Chronic Urticaria Diet The Dysphagia Diet The Chronic Kidney Disease (CKD) Diet
The Raynaud's Disease Diet The Sjögren's Syndrome Diet The Low Tyramine Diet The Lactose-Free Diet The Fructose Malabsorption Diet The Low-Histamine Diet The Mast Cell Activation Syndrome (MCAS) Diet The Irritable Larynx Syndrome (ILS) Diet The Chronic Pancreatitis Diet The Behçet's Disease Diet The Graves' Disease Diet The Addison's Disease Diet The Cushing's Syndrome Diet The Ankylosing Spondylitis Diet The Lupus Diet The Myasthenia Gravis Diet The POTS (Postural Orthostatic Tachycardia Syndrome) Diet The Eosinophilic Esophagitis (EoE) Diet The Chronic Obstructive Pulmonary Disease (COPD) Diet The Asthma Diet The Sinusitis Diet The Seasonal Affective Disorder (SAD) Diet The ADHD Diet (Attention Deficit Hyperactivity Disorder) The Autism Diet The Bipolar Disorder Diet The Schizophrenia Diet The Post-Traumatic Stress Disorder (PTSD) Diet Blood Type O Diet

Cooking Method

Grilling Baking Boiling Steaming Microwaving Blanching Frying Sautéing Roasting Smoking Curing Blending Grinding Freezing Pickling Sous Vide **Pasteurizing** Fermenting Canning Drying Infusing Carbonating Pressing Jellying Whipping Stirring Simmering Cutting Cut Mixing Resting Plating Serving Cooking Stir-frying None Preheating Sprinkling Heating Refrigerating Preparation Mashing

Blood Type A Diet Blood Type B Diet Blood Type AB Diet

Cooling Oven Stove **Healthy For** Gastroesophageal reflux disease (GERD) Gastritis Peptic ulcer disease Celiac disease Inflammatory bowel disease (IBD) Irritable bowel syndrome (IBS) Gallstones Diverticulitis Hemorrhoids Appendicitis **Pancreatitis** Liver disease Gastroenteritis Hepatitis Colorectal cancer Gastroparesis Meal Type Lunch Dinner Snack Difficulty Level Medium

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