



Why Pasta Is The Answer For Picky Eaters

Serving picky eaters is difficult. We want to be able to serve something that they can appreciate, but at the same time, we also want a dish that can be enjoyed by everyone else at the dinner table. For this dilemma, cooking pasta is one of the best solutions. Here are a few reasons why:



Sauces

Prepare different pasta sauces. There are many different kinds of [Del Monte Spaghetti Sauce](#) that you can choose from--from something on the sweet side to something more faithful to the Italian taste, all of them delicious. Making and serving pasta will be more exciting, never boring.



Pasta Noodles

It is fun mixing and matching pasta to sauce. Try spaghetti with [Del Monte Creamy and Cheesy Spaghetti Sauce](#) and elbow macaroni with [Del Monte Filipino Style Spaghetti Sauce](#). Plus, find inspiration from places like Pinterest on how to make each recipe a treat for the eyes just by arranging the elements a certain way!

Ingredients and Toppings

Pasta is a very versatile dish when it comes to ingredients and toppings. The default protein is ground beef, but you can always opt for pork, chicken or seafood. Are you doing a breakfast-themed pasta? Then add some bacon and eggs. Are you going for a pop of color? Sprinkle some fresh basil and don't scrimp on the cheese!

Full Course Meal

When people think of a pasta dish, they immediately think of a heavy tomato-based entree with lots of spices and meats. But pasta can also be served as appetizers, salads, soups and stews. Our favorites include traditional chicken macaroni salad with a medley of colors and flavors; and chicken macaroni soup.

Happy eating!