



All-Beef Burger Pasta Recipe

Preparation Time	10
Cooking Time	12
Serving Size	14

Ingredients:

- 2 Tbsp oil
- 1/4 cup garlic, crushed
- 1/2 cup onion, red, sliced
- 1 cup button mushroom, canned, sliced
- 1 1/2 kg all-beef burger patty (store bought), crumbled
- 1 pouch DEL MONTE Sweet Style Spaghetti Sauce (1kg)
- 1 tsp salt
- 1/2 tsp pepper
- 3/4 pack DEL MONTE Spaghetti (900g), cooked
- 1 cup cheese, grated

Preparation:

1. Sauté garlic, onion, mushrooms, and hamburgers for 2 minutes.
2. Add DEL MONTE Sweet Style Spaghetti Sauce, salt, and pepper. Cover and simmer over low heat for 5 minutes.
3. Pour over cooked pasta. Top with cheese.

Chef's Tip

Brown the burgers properly before adding the DEL MONTE Spaghetti Sauce to have a meatier taste.

Lusog Notes

This All-Beef Burger Pasta dish contains calcium that helps in bone growth and development and in blood clotting. It also has iron that helps form hemoglobin that transports and holds oxygen in the body.

Cooking Skills Needed

- Grating
- Mixing
- Boiling
- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Colander
- Grater
- Measuring Cups
- Measuring Spoon
- Pot

- Spatula