



Bacon Cheeseburger Pasta Recipe

Preparation Time	15
Cooking Time	45
Serving Size	8

Ingredients:

FOR BURGER

- 280 g beef, ground
- 1/4 tsp salt
- 1/4 tsp pepper, black
- 1 Tbsp oil, for frying

FOR SPAGHETTI SAUCE

- 1/2 cup onion, chopped
- 1 pouch DEL MONTE Filipino Style Spaghetti Sauce (560g)
- 1 tsp salt
- 1/8 tsp pepper, black

FOR CHEESE SAUCE

- 1 Tbsp butter
- 1 1/2 Tbsp flour, all-purpose
- 1 cup milk, evaporated
- 1 1/4 cups cheese, grated
- 1 tsp garlic powder
- 1 pack DEL MONTE Spaghetti (400g), cooked
- 1/2 cup bacon, cooked and chopped
- 1 Tbsp parsley, minced

Preparation:

1. Combine the ingredients for the burger except the oil. Form into patties and pan-grill on medium fire for 3 minutes per side. Set aside. Rest burgers for 5 minutes then crumble.
2. To make the spaghetti sauce: In the same pan, sauté onions for 2 minutes in oil used for frying the patties. Pour the DEL MONTE Filipino Style Spaghetti Sauce. Simmer for 5-8 minutes, stirring occasionally. Season with salt, pepper then simmer for 5 minutes.
3. In a casserole, sauté flour in butter, stirring continuously for 5 minutes. Add milk, cheese and garlic powder. Whisk continuously until the sauce thickens. Set aside.
4. Toss the cooked pasta in the red sauce. Pour into a pyrex dish. Top with the cheese sauce, bacon, and crumbled burger. Garnish with parsley.

Chef's Tip

Resting the burgers after cooking allows the juices inside to redistribute evenly and will keep the burgers

moist.

Lusog Notes

This Bacon Cheeseburger Pasta recipe is high in protein that is needed for growth, development and repair of body tissues. It is also a good source of calcium that is important in the formation and maintenance of strong bones and teeth.

Cooking Skills Needed

- Sautéing
- Pan-Grilling
- Grating
- Simmering

Cooking Tools

- Measuring Cups
- Pot
- Chopping Board
- Measuring Spoon
- Spatula
- Strainer