



## Bacon Cheeseburger Pasta Recipe (Party)

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Preparation Time	15
Cooking Time	45
Serving Size	30

### Ingredients:

#### FOR THE BURGER

- 1 kg beef, ground
- 1 tsp salt
- 1 tsp pepper, black

#### FOR THE SPAGHETTI SAUCE

- 1/4 cup oil, for frying
- 1 3/4 cups onion, chopped
- 2 pouches DEL MONTE Filipino Style Spaghetti Sauce (1kg)
- 1 1/2 Tbsp salt
- 1/2 tsp pepper, black

#### FOR THE CHEESE SAUCE

- 1/4 cup butter
- 1/3 cup flour, all-purpose
- 3 3/4 cups milk, evaporated
- 4 2/3 cups cheese, grated
- 1 1/2 Tbsp garlic powder
  
- 1 3/4 packs DEL MONTE Spaghetti (400g), cooked
- 1 3/4 cups bacon, cooked and chopped
- 1/4 cup 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

- Baking
- Pan-Grilling
- Sautéing
- Grating
- Simmering

### Cooking Tools

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