



Bacon Cheeseburger Pasta Recipe (Party)

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