



## Baked Chicken Spaghetti Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>35</b>
<b>Serving Size</b>	<b>16</b>

### Ingredients:

#### FOR SAUCE

- 2 Tbsp oil
- 1 cup onion, white, chopped
- 1 Tbsp garlic, minced
- 500 g chicken, ground
- 1 cup button mushroom, canned (400g), sliced
- 1 cup chicken hotdog, sliced
- 1 pouch DEL MONTE Sweet Style Spaghetti Sauce (1kg)
- 1 tsp salt
- 1/2 cup green peas

#### FOR CHEESE SAUCE

- 1 can milk, evaporated (370ml)
  - 2 Tbsp all-purpose flour
  - 1/2 cup water
  - 1 1/2 cups melting cheese, grated
  - 1 tsp salt
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- 1 pack DEL MONTE Spaghetti (900g), cooked for 7 minutes only

### Preparation:

1. Sauté onion and garlic until translucent and aromatic.
2. Add ground chicken and sauté until browned. Add mushroom and chicken hotdog then sauté for 2 minutes.
3. Add DEL MONTE Sweet Style Spaghetti Sauce. Season with salt and add green peas. Bring to a boil and simmer.
4. To make cheese sauce, mix all ingredients in a pot and simmer until thick.
5. To assemble, toss the cooked pasta in the sauce and pour into baking pan. Top with cheese sauce then bake until top is browned.

### Chef's Tip

You can still serve this dish even without an oven. Simply top the cheese sauce over the tossed pasta. Top with chopped herbs like parsley or basil then serve.

### Lusog Notes

This Baked Chicken Spaghetti Recipe is high in protein which is essential for growth, development and repair of body tissues. It is also a source of calcium that is important for bone health and in nerve transmission.

### **Cooking Skills Needed**

- Baking
- Boiling
- Sautéing
- Simmering

### **Cooking Tools**

- Can Opener
- Chopping Board
- Colander
- Measuring Cups
- Measuring Spoon
- Mixing Bowl
- Pot
- Rubber Spatula
- Strainer
- Whisk