



Baked Chicken Spaghetti Recipe

Preparation Time	10
Cooking Time	35
Serving Size	16

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