



## Baked Sausage And Chicken Pasta Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>38</b>
<b>Serving Size</b>	<b>8</b>

### Ingredients:

- 2 Tbsp oil
- 1 Tbsp garlic, minced
- 1/4 cup onion, chopped
- 100 g chicken, ground
- 1 pc sausage, italian (80g), coarsely chopped or diced
- 1 pouch DEL MONTE Sweet Style Spaghetti Sauce (250g)
- 1/4 cup chicken stock
- 1/2 cup button mushroom, canned (198g), sliced
- 1/4 tsp salt
- 1 pack DEL MONTE Elbow Macaroni (200g), cooked
- 1 cup melting cheese, grated

### Preparation:

1. Preheat oven to 350°F.
2. Sauté garlic and onion in oil. Add chicken and cook for 1 minute. Add sausage. Cook for another minute.
3. Add DEL MONTE Sweet Style Spaghetti Sauce, chicken stock, mushrooms and salt. Bring to a boil then simmer for 5 minutes. Set aside.
4. Reserve 1 cup of sauce for the topping. Toss the remaining sauce with the cooked DEL MONTE Elbow Macaroni and 1/2 cup of cheese. Transfer into a lightly greased 8" x 11" pan. Top with the reserved 1 cup of sauce and 1/2 cup cheese.
5. Bake in the oven for 10 minutes or until the cheese melts.

### Chef's Tip

For a firmer macaroni texture, undercook the macaroni by a couple of minutes. The pasta will continue cooking with the sauce as it bakes.

### Lusog Notes

This dish is high in protein, which is needed by the human body for growth and maintenance. It is also a source of calcium that is not only good for bone health but also helps in blood clotting.

### Cooking Skills Needed

- Slicing
- Sautéing
- Grating
- Simmering
- Mincing

### Cooking Tools

- Chopping Board
- Pot

- Grater
- Spatula
- Strainer
- Measuring Cups
- Measuring Spoon

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