



## Baked Spaghetti Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>50</b>
<b>Serving Size</b>	<b>8</b>

### Ingredients:

- 1/3 cup margarine
- 2 Tbsp garlic, crushed
- 1/4 cup onion, red, chopped
- 2 pcs chicken bouillon cube
- 1 pouch DEL MONTE Filipino Style Spaghetti Sauce (500g)
- 1/2 cup bell pepper, red, diced
- 3/4 tsp salt
- 1 pack DEL MONTE Spaghetti (400g), cooked
- 2 cups cheese, processed, coarsely grated
- 4 pcs egg, beaten

### Preparation:

1. Sauté garlic, onion, and bouillon cubes in margarine until bouillon is crumbled. Add DEL MONTE Filipino Style Spaghetti Sauce, bell pepper, and salt. Simmer for 5 minutes. Mix with cooked DEL MONTE Spaghetti and half of cheese.
2. Arrange in rectangular (13 x 9-inch) baking pan. Pour eggs on top. Sprinkle with remaining cheese. Bake in a preheated oven at 350°F for 25 minutes. Let stand at room temperature for 5 minutes.

### Chef's Tip

The beaten eggs will form a crust as it bakes, keeping the pasta moist, while giving the dish a nice color.

### Lusog Notes

This pasta dish is high in calcium which helps maintain healthy bones and teeth, and in vitamin B1 that helps convert food into energy.

### Cooking Skills Needed

- Simmering
- Sautéing

### Cooking Tools

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