



Baked Spaghetti With Meat Recipe

Preparation Time	10
Cooking Time	43
Serving Size	5

Ingredients:

- 2 Tbsp margarine
- 2 Tbsp garlic, crushed
- 1/4 cup onion, red, chopped
- 100 g beef, ground (or ground pork)
- 1 pc chicken bouillon cube
- 1 pouch DEL MONTE Sweet Style Spaghetti Sauce (250g)
- 1/4 cup bell pepper, red, diced
- 1/2 pack DEL MONTE Spaghetti (400g), cooked
- 1 cup melting cheese, coarsely grated
- 2 pcs egg, beaten

Preparation:

1. Preheat oven to 375°F. Grease a 7 x 7-inch pan.
2. Sauté garlic, onion, beef, and bouillon cube in margarine. Add DEL MONTE Sweet Style Spaghetti Sauce and bell pepper. Bring to a boil then simmer for 5 minutes.
3. Mix with cooked DEL MONTE Spaghetti and half of cheese.
4. Arrange in baking pan. Pour eggs on top. Sprinkle with remaining cheese. Bake for 20 minutes. Let stand at room temperature for 5 minutes.

Chef's Tip

Pouring beaten eggs and adding cheese gives a nice crust to this baked pasta dish.

Lusog Notes

This dish provides calcium which helps maintain healthy bones and teeth and vitamin A for normal vision and healthy skin.

Cooking Skills Needed

- Baking
- Sautéing
- Boiling
- Simmering

Cooking Tools

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