



## Baked White Macaroni Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>35</b>
<b>Serving Size</b>	<b>6</b>

### Ingredients:

- 2 Tbsp oil
- 2 Tbsp garlic
- 1/4 cup onion, sliced
- 250 g chicken, ground
- 2 pc chicken sausage, chopped
- 1/2 tsp salt
- 2 pouch DEL MONTE Carbonara Sauce (200g)
- 1 Tbsp parsley, snipped
- 1/2 pack DEL MONTE Elbow Macaroni (400g), cooked
- 2 Tbsp melting cheese, grated

### Preparation:

1. Sauté garlic and onion in oil. Add ground chicken and continue sautéing until brown. Add chicken sausage. Season with salt.
2. Add DEL MONTE Carbonara Sauce. Simmer for 5 minutes. Add half of the parsley.
3. Combine 2/3 of the sauce mixture with cooked DEL MONTE Elbow Macaroni. Place in a square pan.
4. Top with remaining sauce, cheese, and parsley. Bake at 350°F until cheese melts.

### Chef's Tip

Instead of cooking macaroni for 11 minutes, cut the boiling time by 2 minutes to keep it al dente. The macaroni will continue cooking with the sauce as it bakes.

### Lusog Notes

This dish provides protein which is needed for growth, development and repair of the body. It is also a source of niacin that promotes normal digestion and healthy skin.

### Cooking Skills Needed

- Sautéing
- Slicing

### Cooking Tools

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