



Baked White Macaroni Recipe

Preparation Time	15
Cooking Time	35
Serving Size	6

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