



## Beef And Cheese Mac Recipe

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<b>Preparation Time</b>	<b>20</b>
<b>Cooking Time</b>	<b>25</b>
<b>Serving Size</b>	<b>6</b>

### Ingredients:

- 2 Tbsp oil
- 1 Tbsp garlic, crushed
- 2 Tbsp onion, red, sliced
- 250 g beef, ground
- 1/4 tsp salt
- 1/8 tsp pepper
- 1 pouch DEL MONTE Sweet Style Spaghetti Sauce (250g)
- 1 pack DEL MONTE Elbow Macaroni (200g), cooked, per package direction
- 3/4 cup cheese spread

### Preparation:

1. Sauté garlic, onion and beef. Cook for 10 minutes. Add salt, pepper and DEL MONTE Sweet Style Spaghetti Sauce. Allow to boil and turn down to simmer.
2. Mix with cooked DEL MONTE Elbow Macaroni. Pour cheese spread and mix while pasta is still hot.

### Chef's Tip

Nicely browned beef has a meatier and tastier flavor. Be sure to properly brown the ground beef before adding the DEL MONTE Sweet Style Spaghetti Sauce so that the sauce is more flavorful.

### Lusog Notes

This dish is a source of calcium that helps in bone development and vitamin A that maintains eye health and aids in immunity.

### Cooking Skills Needed

- Boiling
- Sautéing
- Simmering
- Slicing

### Cooking Tools

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