



Beef Misono Carbonara Recipe

Preparation Time	10
Cooking Time	20
Serving Size	4

Ingredients:

- 1 Tbsp oil
 - 200 g beef, sirloin, sukiyaki cut
 - 1 pouch DEL MONTE Carbonara Sauce (200g)
 - 2 Tbsp KIKKOMAN Standard Grade Soy Sauce (100ml)
 - 1/4 cup butter
 - 1/4 cup water
 - 1/2 tsp sugar, white
 - 1/2 tsp pepper, black
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- 1 pack DEL MONTE Spaghetti (175g), cooked
 - 1 Tbsp spring onion, chopped

Preparation:

1. Heat oil in a pan, sauté the beef in batches until brown. Cut the beef into strips then set aside.
2. In the same pan, pour DEL MONTE Carbonara Sauce, KIKKOMAN Standard Grade Soy Sauce, butter, and water. Season with sugar and pepper. Add the beef strips and simmer for 3 minutes.
3. Mix sauce with cooked pasta. Garnish with spring onions and serve.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Frying
- Simmering

Cooking Tools

- Chopping Board
- Colander
- Knife
- Measuring Cups
- Measuring Spoon
- Pan
- Rubber Spatula
- Tongs