



Beef Salpicao Carbonara Recipe

Preparation Time	15
Cooking Time	9
Serving Size	4

Ingredients:

- 2 Tbsp oil
- 250 g beef, tenderloin, cut into 1-inch dice
- 2 Tbsp oil
- 2 Tbsp garlic, minced
- 1 pouch DEL MONTE Carbonara Sauce (200g)
- 2 Tbsp worcestershire sauce
- 3 Tbsp liquid seasoning
- 1/4 cup butter
- 1 pack DEL MONTE Spaghetti (175g), cooked

Preparation:

1. Sauté the beef tenderloin on oil then set aside. In the same pan, sauté the garlic until aromatic.
2. Pour the DEL MONTE Carbonara Sauce.
3. Mix in the beef, Worcestershire sauce, liquid seasoning, and butter. Pour over pasta and serve.

Chef's Tip

Sauté the beef in batches so it browns properly. Sautéing all of the beef at once causes the temperature of the oil to drop causing the beef to cook in its own juices rather than searing it.

Lusog Notes

Cooking Skills Needed

- Sautéing
- Slicing

Cooking Tools

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