



## Cheesy Chicken Macaroni Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>19</b>
<b>Serving Size</b>	<b>20</b>

### Ingredients:

- 2 Tbsp oil
  - 1/2 cup onion, red, chopped
  - 1 tsp garlic, minced
  - 500 g chicken cheesedog, cut into rounds
  - 1 pouch DEL MONTE Creamy & Cheesy Spaghetti Sauce (900g)
  - 1/2 cup water
  - 1 tsp salt
  - 1/2 tsp pepper, white, ground
  - 1/2 tsp sugar, white
  - 1/4 cup butter
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- 1 pack DEL MONTE Elbow Macaroni (1Kg), cooked for 7 minutes only
  - 1 cup melting cheese, grated
  - 2 Tbsp parsley, chopped

### Preparation:

1. In a pot, sauté the onion and garlic in oil until translucent. Add the chicken cheesedog then sauté for 1 minute.
2. Add the DEL MONTE Creamy & Cheesy Spaghetti Sauce and water. Season with salt, pepper, and sugar. Let it simmer for 5 minutes. Turn the heat off then add the butter. Mix until the butter melts.
3. In a large bowl, mix the sauce and the cooked macaroni together until well coated.
4. Transfer into a baking dish then sprinkle with grated cheese on top. Bake in the oven until cheese melts.
5. Garnish with chopped parsley then serve.

### Chef's Tip

### Lusog Notes

### Cooking Skills Needed

- Baking
- Sautéing
- Simmering
- Slicing

### Cooking Tools

- Baking Dish
- Chopping Board
- Colander
- Grater
- Measuring Cups
- Measuring Spoon
- Mixing Bowl
- Pot

- Rubber Spatula

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