



## Cheesy Chorizo Pasta Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>9</b>
<b>Serving Size</b>	<b>15</b>

### Ingredients:

- 3 Tbsp oil
- 3 cups chorizo pamplona, cut into thick rounds
- 1 cup onion, red
- 2 Tbsp garlic, minced
- 1 pouch DEL MONTE Creamy & Cheesy Spaghetti Sauce (900g)
- 1/2 cup water
- 1 tsp salt
- 1 tsp pepper, white, ground
- 1 cup black olives, pitted, sliced
- 1 cup bell pepper, green, cut into 1/2-inch squares
  
- 3/4 pack DEL MONTE Spaghetti (900g), cooked

### Preparation:

1. In a pot, cook the chorizo pamplona in oil until the chorizo releases its oil. Add onion and garlic then sauté until aromatic.
2. Add DEL MONTE Creamy & Cheesy Spaghetti Sauce and water then season with salt and pepper. Add black olives then let it simmer for 3 minutes. Turn the heat off then add the green bell pepper.
3. To serve, pour the sauce over cooked spaghetti.

### Chef's Tip

### Lusog Notes

### Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

### Cooking Tools

- Chopping Board
- Colander
- Measuring Cups
- Measuring Spoon
- Pot
- Rubber Spatula
- Scissors