



Cheesy Vegetable Pasta Recipe

Preparation Time	10
Cooking Time	27
Serving Size	8

Ingredients:

- 2 Tbsp oil
 - 2 cups eggplant, sliced diagonally, thinly slices
 - 1 cup bacon, sliced into 1/2-inch strips
 - 1 tsp garlic, minced
 - 1/2 cup onion, red, chopped
 - 1 cup button mushroom, canned (400g), cut into quarters
 - 1 pouch DEL MONTE Creamy & Cheesy Spaghetti Sauce (500g)
 - 1/2 cup water
 - 1/2 tsp salt
 - 1/2 tsp pepper, white, ground
 - 1/2 cup green peas
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- 1 pack DEL MONTE Spaghetti (400g), cooked

Preparation:

1. Heat oil in a pan and fry eggplants until brown. Set aside.
2. In the same pan, fry the bacon then add garlic and onions, sauté until aromatic.
3. Add mushroom and fried eggplants, sauté then add the DEL MONTE Creamy & Cheesy Spaghetti Sauce, water, salt, and pepper. Mix and simmer for 3 minutes then add green peas.
4. To assemble, pour sauce over cooked pasta. Serve.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Frying
- Sautéing
- Simmering
- Slicing

Cooking Tools

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