



Chicken & Veggie Spaghetti Recipe

Preparation Time	15
Cooking Time	22
Serving Size	6

Ingredients:

- 2 slices bacon, chopped
- 1 Tbsp Contadina Pure Olive Oil
- 1 Tbsp garlic, chopped
- 1/4 cup onion, chopped
- 350 g chicken, breast fillet, sliced into strips
- 1/2 cup button mushroom, canned, sliced
- 1 pouch DEL MONTE Carbonara Sauce (200g)
- 1/3 cup water
- 1/8 tsp salt
- 1/8 tsp pepper
- 1 cup spinach, fresh, trimmed
- 1/4 cup basil, fresh
- 3/4 pack DEL MONTE Spaghetti (400g), cooked
- 2 Tbsp parmesan cheese, grated

Preparation:

1. Fry bacon until it releases its own fat. Add Contadina Pure Olive Oil and sauté garlic, onion, chicken, and mushrooms.
2. Add DEL MONTE Carbonara Sauce and water. Season with salt and pepper. Simmer until chicken is tender.
3. Add spinach and basil leaves. Turn off heat.
4. Mix or pour over cooked DEL MONTE Spaghetti. Top with grated parmesan cheese.

Chef's Tip

Lightly brown the bacon so that it releases its smoky taste into the sauce.

Lusog Notes

This Chicken & Veggie Spaghetti pasta dish is a source of niacin that helps keep the digestive system healthy and of vitamin A, which is important for the normal structure and functioning of the skin.

Cooking Skills Needed

- Simmering
- Grating
- Sautéing

Cooking Tools

- Chopping Board

- Measuring Cups
- Pot
- Grater
- Measuring Spoon
- Spatula

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