



Corned Beef Macaroni Recipe

Preparation Time	15
Cooking Time	15
Serving Size	8

Ingredients:

- 2 Tbsp oil
- 2 Tbsp garlic, crushed
- 1/3 cup onion, chopped
- 1 cup carrot, cut into small cubes
- 1 can corned beef (175g)
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (500g)
- 3/4 cup green peas, canned/frozen
- 1/2 tsp salt
- 1/2 tsp sugar, white
- 3/4 pack DEL MONTE Elbow Macaroni (400g), cooked
- - cheese (optional), grated

Preparation:

1. Sauté garlic, onion, and carrot. Cook for 5 minutes. Add corned beef, DEL MONTE Italian Style Spaghetti Sauce, green peas, salt, and sugar. Bring to a boil then turn down to simmer for 5 minutes.
2. Pour over or mix with cooked DEL MONTE Elbow Macaroni. Top with grated cheese, if desired.

Chef's Tip

For a chunky pasta sauce, you may also opt to use chunky style corned beef.

Lusog Notes

This recipe is a good source of protein that is important for growth, development, maintenance and repair of body tissues. It also contains vitamin A, which helps maintain healthy skin and normal vision.

Cooking Skills Needed

- Sautéing
- Simmering

Cooking Tools

- Chopping Board
- Measuring Spoon
- Measuring Cups
- Wooden Spatula