



Corned Beef Spaghetti Recipe

Preparation Time	5
Cooking Time	10
Serving Size	5

Ingredients:

- 2 Tbsp oil
- 1/2 Tbsp garlic, minced
- 1/4 cup onion, chopped
- 1 can corned beef (150g)
- 2/3 cup carrot, coarsely grated
- 1 pouch DEL MONTE Sweet Style Spaghetti Sauce (250g)
- 1/4 tsp salt
- 1/2 pack DEL MONTE Spaghetti (400g), cooked
- - cheese (optional), grated

Preparation:

1. Sauté garlic, onion, corned beef and carrots. Add DEL MONTE Spaghetti Sauce and salt. Simmer for 3 to 5 minutes.
2. Blend with or pour over cooked DEL MONTE Spaghetti. Top with grated cheese if desired.

Chef's Tip

Adding shredded carrots into pasta sauce is a good way to incorporate vegetables into your child's diet. It also adds sweetness.

Lusog Notes

This dish is high in vitamin A, which is helpful in keeping the immune system healthy and is also a source of protein that is important for growth and development.

Cooking Skills Needed

- Grating
- Slicing

Cooking Tools

- Chopping Board
- Pot
- Colander
- Wooden Spatula
- Grater