



Creamy Baked Spaghetti Recipe

Preparation Time	10
Cooking Time	70
Serving Size	8

Ingredients:

FOR THE WHITE SAUCE

- 1/4 cup butter
- 1/4 cup flour, all-purpose
- 1 pc beef bouillon cube
- 1/4 cup milk, evaporated
- 1/2 cup water
- 1/2 cup all-purpose cream
- 1/4 tsp salt
- 1/4 tsp pepper, black

FOR THE SAUCE

- 2 Tbsp olive oil
- 3 Tbsp garlic, crushed
- 1/2 cup onion, chopped
- 250 g beef, ground
- 1 cup sausage, Hungarian, chopped
- 1/3 cup black olives, pitted, sliced
- 1/2 cup button mushroom, canned, drained and sliced
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (560g)

- 1 pack DEL MONTE Spaghetti (400g), cooked

Preparation:

1. White Sauce: Melt butter. Add flour and bouillon. Cook for 1 minute. Add milk and water gradually while stirring until well blended. Add cream, salt and pepper to taste. Cook over low heat with continuous stirring for 10 minutes. Set aside.
2. Sauce: Sauté garlic, onion and beef in olive oil for 5 minutes. Add sausage, olives and mushrooms. Cook for 5 minutes. Add DEL MONTE Italian Style Spaghetti Sauce. Simmer for 10 minutes. Set aside.
3. Toss DEL MONTE Spaghetti in red sauce. Top with white sauce. Bake in pre-heated oven at 375°F for 30 minutes.

Chef's Tip

Be sure to lightly toast the beef to add a meatier flavor to the sauce.

Lusog Notes

This Creamy Baked Spaghetti pasta dish is a source of Vitamin A that helps keep healthy skin and normal vision.

Cooking Skills Needed

- Boiling
- Sautéing
- Simmering
- Slicing

Cooking Tools

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

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