



## Creamy Tuna Spaghetti Recipe

---

<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>20</b>
<b>Serving Size</b>	<b>6</b>

### Ingredients:

- 3 Tbsp butter, melted
- 1/4 cup onion, chopped
- 1 can tuna flakes in oil (184g), drained
- 1 pc beef bouillon cube
- 1 cup button mushroom, canned, drained, sliced
- 1/3 cup bell pepper, green, cut into cubes
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (250g)
- 1/2 cup all-purpose cream
- 1/4 cup basil, fresh, chopped
- 1 cup cheese, grated
- - salt, to taste
- - pepper, to taste
- 3/4 pack DEL MONTE Spaghetti (400g), cooked

### Preparation:

1. Sauté onion in butter. Add tuna, bouillon cube, mushrooms, and bell peppers. Sauté for 2 minutes.
2. Add DEL MONTE Italian Style Spaghetti Sauce. Cover and bring to a boil and turn down to simmer for 5 minutes.
3. Add all-purpose cream, basil, half of cheese, salt, and pepper to taste. Stir over low heat for 2 minutes.
4. Pour over cooked DEL MONTE Spaghetti. Top with remaining cheese.

### Chef's Tip

To prevent basil from turning black after chopping, you can opt to tear them into shreds. Chopping bruises the leaves which makes them turn black.

### Lusog Notes

Pasta is a source of carbohydrates that provides the body with energy as well as fuel for the brain and nerves. This Creamy Tuna Spaghetti dish also provides calcium for bone health.

### Cooking Skills Needed

- Boiling
- Sautéing
- Simmering
- Slicing

### Cooking Tools

- Chopping Board
- Colander
- Pot

- Spatula
- Grater
- Measuring Cups

---

© Copyright 2024 Del Monte Philippines, Inc.