



Four Cheese Spaghetti Recipe

Preparation Time	40
Cooking Time	40
Serving Size	16

Ingredients:

- 2 cups bell pepper, red, sliced into 1 x 1-inch squares
- 2 cups bell pepper, green, sliced into 1 x 1-inch squares
- 4 cups eggplant, sliced diagonally
- 1/2 tsp salt
- 1/2 tsp pepper, black

- 2 cups bacon, sliced into 1/2-inch strips
- 1 cup onion, chopped
- 2 Tbsp garlic, chopped
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (1kg)
- 1 cup water

FOR THE CHEESE SAUCE

- 2 cups queso de bola, grated
- 1 cup cream cheese, grated
- 1 cup cheese, melting, grated
- 1 cup cheese, processed, grated
- 1/2 cup butter
- 2 cups milk, fresh

- 3/4 pack DEL MONTE Spaghetti (900g), cooked as per package direction
- 4 Tbsp parsley, for garnish

Preparation:

1. Season bell peppers and eggplant with salt and pepper then grill until cooked. Set aside.
2. Cook the bacon in a sauce pot until it releases its own fat. Add onions and sauté for 2 minutes until translucent. Add the garlic and sauté for 1 minute. Next, add the DEL MONTE Italian Style Spaghetti Sauce. Add stock/water. Simmer for 5 minutes. Set aside.
3. To make the cheese sauce, mix all ingredients in a pot and simmer over low heat for 5 minutes. Reserve 1 cup of cheese sauce for the topping.
4. Toss the pasta, half of the grilled vegetables, spaghetti sauce mixture, and half of the cheese sauce. Pour half of the pasta into a 8 x 8-inch aluminum tray, then pour half of the remaining cheese sauce. Top with the remaining half of the grilled vegetables and cheese sauce. Garnish with minced parsley.

Chef's Tip

Grilling the vegetables will give the dish a smokey aroma and deeper taste unlike sautéing them which will mellow out the flavors.

Lusog Notes

This tasty pasta dish is high in calcium needed for healthy bones and vitamin A which helps resist infections and helps maintain healthy skin.

Cooking Skills Needed

- Pan-Grilling
- Slicing
- Simmering
- Sautéing

Cooking Tools

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