

Ham And Cheese Pimiento Recipe

Preparation Time Cooking Time Serving Size 10 5 6

Ingredients:

- 1 pouch DEL MONTE Creamy & Cheesy Spaghetti Sauce (500g)
- 1 1/2 cup sweet ham, cut into 1/2-inch squares
- 1/2 cup pimiento, canned, chopped
- 1/4 cup water
- 1/2 tsp salt
- 1/2 tsp pepper, white, ground
- 1 Tbsp sugar, white
- 1 pack DEL MONTE Spaghetti (400g), cooked
- 1 Tbsp parsley, chopped

Preparation:

- 1. In a pot, combine DEL MONTE Creamy & Cheesy Spaghetti Sauce, ham, pimiento, and water. Season with salt, pepper, and sugar. Let it simmer for 3 minutes.
- 2. To serve, pour the sauce over cooked spaghetti then garnish with chopped parsley.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Chopping
- Simmering

Cooking Tools

- Chopping Board
- Colander
- Measuring Cups
- Measuring Spoon
- Pot
- Rubber Spatula
- Scissors

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