



## Ham And Cheese Pimiento Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>5</b>
<b>Serving Size</b>	<b>6</b>

### 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
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- 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