



Ham And Cheese Pimiento Recipe

Preparation Time	10
Cooking Time	5
Serving Size	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
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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