



Ham And Mushroom Pasta Recipe

Preparation Time	18
Cooking Time	17
Serving Size	9

Ingredients:

- 1/4 cup butter
- 1 cup button mushroom, canned, drained and sliced
- 250 g sweet ham, cooked, cut into strips
- 1 pouch DEL MONTE Sweet Style Spaghetti Sauce (560g)
- - salt, to taste
- 3/4 cup all-purpose cream
- 1/4 cup parsley, chopped
- 1/2 cup cheese, grated
- 1 pack DEL MONTE Spaghetti (400g), cooked

Preparation:

1. Melt butter in pan. Sauté mushrooms and ham for 5 minutes.
2. Add DEL MONTE Sweet Style Spaghetti Sauce and salt to taste. Cover and simmer for 10 minutes.
3. Add all-purpose cream and parsley. Heat for 2 minutes(do not boil). Pour over or mix with cooked DEL MONTE Spaghetti. Top with grated cheese.

Chef's Tip

Boiling the cream causes it to curdle. Simmer cream over low heat.

Lusog Notes

This pasta dish is a source of protein needed by the human body for growth and maintenance. It also has vitamin A which helps maintain healthy skin and normal vision.

Cooking Skills Needed

- Cutting

Cooking Tools

- Chopping Board
- Grater