



## Hawaiian Spaghetti Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>15</b>
<b>Serving Size</b>	<b>8</b>

### Ingredients:

- 1 tsp garlic, minced
- 1/3 cup onion, white, chopped
- 1/2 cup button mushroom, canned, sliced
- 1 pouch DEL MONTE Filipino Style Spaghetti Sauce (500g)
- 3/4 cup water
- 250 g sweet ham, sliced into 1 x 1-inch cubes
- 1 can DEL MONTE Pineapple Tidbits (432g), drained
- 1 cup melting cheese, cut into 1/2 x 1/2-inch cubes
- 1/3 cup bell pepper, green, cut into 1/2 x 1/2-inch cubes
  
- 1 pack DEL MONTE Spaghetti (400g), cooked

### Preparation:

1. In a pot, combine garlic, onion, mushrooms, DEL MONTE Filipino Style Spaghetti Sauce, water, and ham. Simmer for 5 minutes.
2. Add in DEL MONTE Pineapple Tidbits, cheese, and bell pepper. Turn off the heat and stir until the cheese melts.
3. Toss over cooked DEL MONTE Spaghetti.

### Chef's Tip

When cooking pasta, the water should be boiling continuously to prevent the pasta from being soggy.

### Lusog Notes

This pasta dish is a source of protein which is essential for growth and development and calcium that is needed for bone health.

### Cooking Skills Needed

- Stirring
- Simmering
- Slicing

### Cooking Tools

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

- Spatula

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