



Hawaiian Spaghetti Recipe

Preparation Time	15
Cooking Time	15
Serving Size	8

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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