



Lechon Spaghetti Recipe

Preparation Time	20
Cooking Time	25
Serving Size	16

Ingredients:

- 4 Tbsp oil
- 1 cup onion, red, chopped
- 4 Tbsp garlic, finely chopped
- 1 kg lechon, reserve lechon skin
- 2 stalks tanglad, lightly pounded then tied into a knot
- 1 pouch DEL MONTE Filipino Style Spaghetti Sauce (1kg)
- 4 cups pork stock
- 2 tsp salt
- 1/2 tsp pepper, black
- 1 cup bell pepper, red, cut into strips
- 3/4 pack DEL MONTE Spaghetti (900g), cooked

Preparation:

1. Sauté onion until translucent. Add garlic and sauté until aromatic. Add in lechon and tanglad.
2. Pour in DEL MONTE Filipino Style Spaghetti Sauce and pork stock. Let simmer, stirring occasionally.
3. Season with salt and pepper. Add bell pepper. Stir and let simmer.
4. Turn off heat and toss in DEL MONTE Spaghetti. Top with reserved lechon skin.

Chef's Tip

Cebu Lechon is the best lechon to use for this recipe because it is generally saltier and spicier than regular lechon.

Lusog Notes

Pasta is a source of carbohydrates that provide the body with energy. This recipe is also high in protein which is essential for growth and development.

Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Measuring Spoon
- Pot
- Measuring Cups

- Spatula

© Copyright 2024 Del Monte Phillipines, Inc.