



## Longganisa At Kesong Puti Pasta Recipe

---

<b>Preparation Time</b>	<b>20</b>
<b>Cooking Time</b>	<b>15</b>
<b>Serving Size</b>	<b>14</b>

### Ingredients:

- 2 Tbsp oil
- 1 cup onion, chopped
- 600 g longganisa, lukban, chopped
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (1kg)
- 1/2 tsp salt
- 1/2 tsp pepper, black
- 3/4 pack DEL MONTE Spaghetti (900g), cooked
- 1 cup kesong puti, diced
- 1/2 cup garlic, crushed and fried to brown

### Preparation:

1. Sauté the onions and longganisa.
2. Add DEL MONTE Italian Style Spaghetti Sauce, salt, and pepper. Cover and simmer for 2 minutes. Remove from flame.
3. Toss half of the sauce into the pasta then put in a platter. Pour sauce over remaining pasta. Top with kesong puti and fried garlic.

### Chef's Tip

Toast the longganisa until lightly browned to release its oil that will make the sauce more flavorful.

### Lusog Notes

Pasta is a source of carbohydrates that provides the body with energy as well as fuel for the brain and nerves. This dish also contains protein necessary for growth and development.

### Cooking Skills Needed

- Simmering
- Frying
- Slicing
- Sautéing
- Tossing

### Cooking Tools

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

