



Longganisa At Kesong Puti Pasta Recipe

Preparation Time	20
Cooking Time	15
Serving Size	14

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
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