



Luncheon Meat Spaghetti Recipe

Preparation Time	15
Cooking Time	15
Serving Size	4

Ingredients:

- 2 Tbsp oil
- 2 Tbsp garlic, chopped
- 2 Tbsp onion, red, chopped
- 1 can luncheon meat (165g), sliced into 1/2-inch cubes
- 1 pouch DEL MONTE Sweet Style Spaghetti Sauce (250g)
- 1 pack DEL MONTE Spaghetti (175g), cooked
- 1/4 cup cheese, grated

Preparation:

1. Sauté garlic, onion, and luncheon meat. Add DEL MONTE Sweet Style Spaghetti Sauce then simmer for 3 minutes.
2. Pour over or mix with cooked DEL MONTE Spaghetti. Top with grated cheese if desired.

Chef's Tip

Lightly toast the luncheon meat to make it more firm and give the dish more texture.

Lusog Notes

Pasta is a source of carbohydrates that provides the body with energy as well as fuel for the brain and nerves.

Cooking Skills Needed

- Boiling
- Sautéing
- Simmering
- Grating

Cooking Tools

- Chopping Board
- Measuring Cups
- Spatula
- Grater
- Measuring Spoon
- Pot