



Macaroni And Bean Soup Recipe

Preparation Time	15
Cooking Time	45
Serving Size	14

Ingredients:

- 6 Tbsp butter (or margarine)
- 3 Tbsp garlic, crushed
- 1/2 cup onion, red, sliced
- 4 pc beef bouillon cube
- 9 cup water
- 1 pouch DEL MONTE Filipino Style Spaghetti Sauce (250g)
- 2 cup red kidney beans, canned, drained
- 1/4 tsp salt
- 1 pack DEL MONTE Elbow Macaroni (400g)
- 2 Tbsp cornstarch, dissolved in 1 Tbsp water
- 4 stem wansuy, chopped
- 1/2 cup leeks, sliced diagonally
- 100 g bacon, fried and crumbled

Preparation:

1. Sauté garlic, onion, and bouillon cubes in butter over medium heat. Add water, DEL MONTE Filipino Style Spaghetti Sauce, kidney beans, and salt to taste. Allow to boil.
2. Add DEL MONTE Elbow Macaroni. Cook for 10 minutes. Add cornstarch and wansuy. Simmer until thick. Add leeks and bacon.

Chef's Tip

Butter burns faster than oil. Be sure to saute over medium heat to prevent the milk solids in the butter from burning.

Lusog Notes

This Macaroni and Bean Soup dish is a good source of protein which is essential for growth, development and repair of body tissues.