



## Maple Chipotle Chicken Carbonara Recipe

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Preparation Time	10
Cooking Time	20
Serving Size	4

### Ingredients:

- 1 cup oil
- 250 g chicken, thigh fillet, cut into 1/2 x 1/2-inch cubes
- 1/2 cup cornstarch
  
- 1 pouch DEL MONTE Carbonara Sauce (200g)
- 1/4 cup water
- 1 pack DEL MONTE Spaghetti (175g), cooked

### CHIPOTLE SAUCE:

- 3 Tbsp maple syrup
- 2 Tbsp chipotle hot sauce
  
- 1/2 Tbsp cilantro

### Preparation:

1. Deep-fry the chicken that has been dredged in cornstarch. When the chicken turns into a golden brown color, drain and set aside.
2. In a pan, pour the DEL MONTE Carbonara Sauce and water then simmer for 3 minutes. Pour over the cooked pasta.
3. Mix the chicken and the chipotle sauce. Then, place the chicken on top of the pasta. Garnish with cilantro and serve.

### Chef's Tip

Use cornstarch instead of flour as coating for fried chicken. Cornstarch creates a crisper coating that will hold up to sauces better and will absorb less of the frying oil.

### Lusog Notes

#### Cooking Skills Needed

- Deep Frying
- Simmering
- Slicing

#### Cooking Tools

- Chopping Board
- Colander
- Measuring Cups
- Measuring Spoon
- Pot

- Rubber Spatula

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