



Mushroom And Pasta Soup Recipe

Preparation Time	10
Cooking Time	17
Serving Size	5

Ingredients:

- 3 Tbsp butter
- 2 Tbsp garlic, crushed
- 1/4 cup onion, red, sliced
- 150 g chicken, breast fillet, cut into strips
- 1/2 cup button mushroom, canned, sliced
- 1 1/2 pcs chicken bouillon cube
- 1 1/2 Tbsp all-purpose flour
- 1/3 cup squash, coarsely grated
- 1/2 tsp basil, dried, shredded
- 3 1/2 cups water
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (250g)
- 2/3 cup DEL MONTE Salad Macaroni (400g)
- 1/3 cup mixed vegetables, frozen
- 1/4 tsp salt
- 1/8 tsp pepper, black

Preparation:

1. Sauté garlic and onion in butter for 2 minutes. Add chicken, mushrooms, bouillon cubes, and flour. Saute for 2 minutes.
2. Add squash and basil. Sauté for 2 minutes. Add water and DEL MONTE Italian Style Spaghetti Sauce. Allow to boil then add DEL MONTE Salad Macaroni. Simmer for 8 minutes.
3. Add mixed vegetables, salt, and pepper. Simmer for 2 minutes.

Chef's Tip

Crush the dried basil in the palm of your hand. The heat of your hand as you crush, releases the aromatic oils.

Lusog Notes

This heartwarming soup contains vitamin A that helps maintain healthy skin, normal vision, and promotes normal growth and development.

Cooking Skills Needed

- Sautéing
- Simmering

Cooking Tools

- Measuring Cups
- Spatula

- Chopping Board
- Measuring Spoon
- Pot

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