



One Pot Spicy Bacon Pasta Recipe

Preparation Time	5
Cooking Time	21
Serving Size	8

Ingredients:

- 300 g bacon
- 1 cup onion, red, chopped
- 1/4 tsp chili flakes
- 1 pack DEL MONTE Elbow Macaroni (400g)
- 4 cups chicken stock
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (560g)
- 1 cup all-purpose cream
- 1/2 cup parmesan cheese
- 1 tsp salt

Preparation:

1. In a pot, combine bacon, onion, chili flakes, DEL MONTE Elbow Macaroni, chicken stock, and DEL MONTE Italian Style Spaghetti Sauce. Bring to a boil. Simmer for 10 minutes.
2. When the pasta is cooked, turn off heat then add all-purpose cream, parmesan cheese and salt.

Chef's Tip

It will take approximately 10 minutes for the mixture to boil and another 10 minutes of simmering to cook the pasta. Start counting the time of simmering when the mixture boils. Best to use non-stick pan.

Lusog Notes

This dish provides calcium which helps maintain healthy bones and teeth. Calcium is also important in blood clotting and in the development and function of the nervous system.

Cooking Skills Needed

- Boiling
- Simmering
- Slicing

Cooking Tools

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