



Pasta Marinara Recipe

Preparation Time	05
Cooking Time	15
Serving Size	8

Ingredients:

- 2 Tbsp oil
- 1/2 cup onion, sliced thinly
- 1/2 cup celery, cubed
- 1/2 cup carrot, cubed
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (560g)
- 1/4 tsp salt
- 1/8 tsp sugar, white
- 1/2 cup basil, fresh, sliced thinly
- 1 cup cheese, grated
- 1 pack DEL MONTE Spaghetti (400g), cooked

Preparation:

1. In a pan, sauté onion until translucent.
2. Add the celery and carrots and sauté until soft.
3. Add DEL MONTE Italian Style Spaghetti Sauce and allow to boil then simmer for 5 minutes.
4. Season with salt and sugar.
5. Toss spaghetti noodles with sauce. Add basil. Serve and plate with cheese on top.

Chef's Tip

Be sure to sweat the onions, celery and carrots well. Sweating means to cook slowly until the vegetables are soft and wilted without adding color.

Lusog Notes

This recipe contains calcium that builds bones and teeth and helps keep them strong and vitamin A that helps maintain healthy skin.

Cooking Skills Needed

- Slicing

Cooking Tools

- Pot
- Chopping Board
- Wooden Spatula