



Pasta Pomodoro Recipe

Preparation Time	10
Cooking Time	18
Serving Size	4

Ingredients:

- 3 Tbsp olive oil
- 3 1/3 Tbsp garlic, crushed
- 150 g shrimp, shelled but keep tails intact
- 1 pc siling labuyo, sliced
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (250g)
- 1/3 cup bell pepper, red, diced
- 1 Tbsp rice wine (optional)
- - salt, to taste
- 2 Tbsp all-purpose cream
- 2 Tbsp basil, fresh, cut into strips
- 1 pack DEL MONTE Spaghetti (175g), cooked
- - cheese, grated

Preparation:

1. Sauté garlic in oil until light brown. Add shrimps, sili, DEL MONTE Italian Style Spaghetti Sauce, bell pepper, wine, and salt to taste. Cover and simmer for 8 minutes, stirring occasionally.
2. Add cream and basil. Heat for 3 more minutes. Pour over cooked DEL MONTE Spaghetti. Sprinkle with parmesan cheese, if desired.

Chef's Tip

Cream curdles when boiled. Simmer over low heat to prevent it from curdling.

Lusog Notes

This Pasta Pomodoro recipe contains Vitamin A to help maintain healthy skin and normal vision as well as help promote normal growth and development.

Cooking Tools

- Wooden Spatula
- Grater