



Pasta With Cream Sauce Recipe

Preparation Time	15
Cooking Time	8
Serving Size	7

Ingredients:

- 1/3 cup butter
- 2 tsp garlic, minced
- 1 pc beef bouillon cube, crumbled
- 3 pack DEL MONTE Carbonara Sauce (200g)
- 1 cup water
- 1/3 cup basil, fresh, snipped
- - salt, to taste
- - pepper, to taste
- 3/4 pack DEL MONTE Spaghetti (400g), cooked per package directions
- 1/2 cup cheddar cheese, grated

Preparation:

1. Sauté garlic and bouillon cube in butter for 1 minute. Add DEL MONTE Carbonara Sauce and water. Cook while stirring continuously for 2 minutes.
2. Add fresh basil or dried basil leaves. Season with salt and pepper to taste.
3. Mix with cooked DEL MONTE Spaghetti and half of cheese. Top with remaining cheese.

Chef's Tip

Turn the heat to low before adding the cream to prevent it from curdling.

Lusog Notes

This pasta dish gives you source of vitamin A that helps protect one from infection and promotes normal growth and development.

Cooking Skills Needed

- Mixing

Cooking Tools

- Sauce Pot