



Pasta With Shrimps Recipe

Preparation Time	15
Cooking Time	25
Serving Size	18

Ingredients:

- 1 kg shrimp (suahe), shelled but keep tails intact
- 1/2 cup olive oil
- 1 cup garlic, crushed
- 1/2 cup onion, white, chopped
- 3 pcs siling labuyo, each sliced into 3
- 1 1/2 cup shitake mushrooms, fresh, sliced
- 1 pack DEL MONTE Italian Style Spaghetti Sauce (1kg)
- 2 tsp salt
- 1/4 tsp pepper, black
- 1/2 cup basil, fresh
- 1 pack DEL MONTE Spaghetti (900g), cooked

Preparation:

1. Sauté shrimps in half of olive oil until cooked. The shrimp will turn orange and will form the shape of a letter C. Set aside.
2. In the same pan, sauté garlic, onion, sili and mushrooms in remaining olive oil. Add DEL MONTE Italian Style Spaghetti Sauce, salt, and pepper. Cover and simmer over low heat for 5 minutes, stirring occasionally.
3. Add basil and shrimps. Simmer for 3 minutes. Pour over or toss with cooked DEL MONTE Spaghetti.

Chef's Tip

Shrimps become rubbery when overcooked. Cook just until it turns orange and its shape looks like that of the letter "C".

Lusog Notes

This pasta dish is high in vitamin A which is important for the normal structure and functioning of the skin and body linings. Vitamin A also helps keep the immune system healthy.

Cooking Skills Needed

- Sautéing
- Simmering

Cooking Tools

- Chopping Board
 - Spatula
 - Measuring Cups
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