



Salted Egg Carbonara Recipe

Preparation Time	5
Cooking Time	17
Serving Size	8

Ingredients:

- 2 Tbsp butter
- 6 pc salted egg, separate yolk from white, reserve white for topping
- 2 pouch DEL MONTE Carbonara Sauce (200g)
- 1 pack DEL MONTE Spaghetti (400g), cooked
- 1 pc lime, cut into wedges
- 1 cup tinapang bangus, flakes, cooked and flaked
- 1/4 cup green onions, chopped

Preparation:

1. Heat butter then add the salted egg yolks. Mash the yolks well.
2. Add the DEL MONTE Carbonara Sauce.
3. Toss in cooked DEL MONTE Spaghetti, cooked tinapa flakes. Add lime juice. Sprinkle green onions on top.

Chef's Tip

For an added kick of lime, add grated lime zest into the tossed pasta just before serving.

Lusog Notes

This pasta dish is a source of protein that is important for growth and development and in the regulation of enzymes and hormones. Protein also helps build and repair body tissues.

Cooking Skills Needed

- Mixing
- Slicing

Cooking Tools

- Pot