



## Seafood Pasta Royale Recipe

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<b>Preparation Time</b>	<b>30</b>
<b>Cooking Time</b>	<b>10</b>
<b>Serving Size</b>	<b>30</b>

### Ingredients:

- 1/2 cup butter
- 2/3 cup garlic, crushed
- 3/4 cup onion, white, sliced
- 500 g shrimp, peeled but with tails intact
- 1 1/2 cup tuna chunks in oil, canned, drained
- 3 pc chicken bouillon cube
- 3/4 tsp peppercorn, crushed
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (1kg)
- 1 1/2 cup all-purpose cream
- 1 1/2 kg mussels (tahong), boiled, drained, and half shell removed (reserve 1/4 cup stock)
- - salt, to taste
- - pepper, to taste
- 2/3 cup parsley or basil, fresh
- 3 Tbsp cheese (optional), grated
- 1 pack DEL MONTE Spaghetti (900g), cooked

### Preparation:

1. Sauté garlic and onion in butter for 2 minutes. Add shrimps, tuna, bouillon cube, and peppercorn. Saute for 3 minutes.
2. Add DEL MONTE Italian Style Spaghetti Sauce, all purpose cream, tahong stock, and tahong. Season with salt and pepper to taste. Simmer with occasional stirring for 3 minutes. Add parsley and cheese. Pour over or mix with cooked DEL MONTE Spaghetti.

### Chef's Tip

After boiling the mussels, discard shells that do not open. These are mussels that have gone bad and may cause food poisoning.

### Lusog Notes

This Seafood Pasta Royale dish is high in Vitamin A that helps boost the family's immunity. It also has calcium which helps in bone growth and development.

### Cooking Skills Needed

- Slicing

### Cooking Tools

- Chopping Board
- Colander
- Pot
- Can Opener

