



Seafood Pasta Royale Recipe

Preparation Time	30
Cooking Time	10
Serving Size	30

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

