



Shrimp Macaroni Recipe

Preparation Time	10
Cooking Time	13
Serving Size	8

Ingredients:

- 2 Tbsp oil
 - 2 Tbsp garlic, minced
 - 500 g shrimp, frozen
 - 1 pouch DEL MONTE Creamy & Cheesy Spaghetti Sauce (500g)
 - 1/4 cup water
 - 3/4 tsp salt
 - 1/4 tsp pepper, white, ground
 - 1/4 cup butter, diced
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- 1 pack DEL MONTE Elbow Macaroni (400g), cooked

Preparation:

1. In a pot, sauté the garlic in oil until lightly brown.
2. Add the shrimp then sauté until cooked.
3. Add the DEL MONTE Creamy & Cheesy Spaghetti Sauce and water. Season with salt and pepper. Let it simmer then add the butter and mix.
4. To serve, pour the sauce over cooked macaroni.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Mixing
- Sautéing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Colander
- Measuring Cups
- Measuring Spoon
- Mixing Bowl
- Pot
- Rubber Spatula