



Shrimps In Tomato Cream Sauce Recipe

Preparation Time	15
Cooking Time	15
Serving Size	6

Ingredients:

- 3 Tbsp olive oil
- 3 Tbsp garlic
- 200 g shrimp, shelled with tails intact
- 1 pc siling labuyo, cut into 3
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (250g)
- 1 Tbsp rice wine
- 1/2 tsp salt
- 2 Tbsp all-purpose cream
- 2 Tbsp basil, fresh, or 1/2 tsp dried basil
- 1 pack DEL MONTE Spaghetti (175g), cooked per package direction
- 1/2 Tbsp cheese (optional), grated

Preparation:

1. Sauté garlic in oil until brown. Add shrimps, sili, DEL MONTE Italian Style Spaghetti Sauce, rice wine, and salt. Bring to boil and turn down to simmer for 8 minutes.
2. Turn off the heat then add all-purpose cream and basil. Pour over cooked DEL MONTE Spaghetti. Sprinkle with grated cheese if desired.

Chef's Tip

Cream curdles when boiled. Add the cream after the heat has been turned off.

Lusog Notes

This Shrimp in Tomato Cream Sauce pasta dish is a source of vitamin A that helps protect the family from infections and helps promote normal growth and development.

Cooking Skills Needed

- Slicing

Cooking Tools

- Chopping Board
- Pot