



## Sisig Carbonara Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>14</b>
<b>Serving Size</b>	<b>4</b>

### Ingredients:

- 1/2 can sizzling sisig (150g)
- 1 Tbsp margarine
- 2 Tbsp onion, red, chopped
- 1 pouch DEL MONTE Carbonara Sauce (200g)
- 1/4 cup water
- 3/4 tsp liquid seasoning
- 1/2 Tbsp siling haba, sliced diagonally
- 1 pack DEL MONTE Spaghetti (175g), cooked
- 1/4 cup chicharon, crushed

### Preparation:

1. In a pot, sauté sisig in margarine for 2 minutes. Add onion, DEL MONTE Carbonara Sauce, water, and liquid seasoning then simmer.
2. Add half of the siling haba then set aside the remaining for topping.
3. Pour over cooked DEL MONTE Spaghetti. Top with chicharon and the remaining siling haba. Serve.

### Chef's Tip

### Lusog Notes

### Cooking Skills Needed

- Boiling
- Sautéing
- Slicing

### Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Mixing Bowl
- Pot
- Scissors
- Spatula