



Sopas Spaghetti Recipe

Preparation Time	10
Cooking Time	37
Serving Size	5

Ingredients:

- 1 Tbsp oil
- 1/2 cup onion, sliced
- 100 g chicken, breast fillet, cut into strips
- 1/3 cup carrot, cut into cubes
- 1/2 cup hotdog, sliced
- 1 pack DEL MONTE Spaghetti (175g), cut into 3
- 3 cup water
- 1 pouch DEL MONTE Carbonara Sauce (200g)
- 1 tsp salt
- 1/8 tsp pepper, black
- 1/3 cup milk, evaporated

Preparation:

1. Sauté onion, chicken, and carrot in oil for 5 minutes. Add hotdog, sauté for 1 minute. Set aside.
2. Boil DEL MONTE Spaghetti in water for 8 minutes. Drain, reserve 2 1/4 cups pasta broth.
3. Combine sautéed chicken mixture, pasta broth and DEL MONTE Carbonara Sauce. Allow to simmer.
4. Add spaghetti, salt, and pepper. Cover and simmer for 3 minutes. Turn off the heat and add milk.

Chef's Tip

Evaporated milk adds richness to the sopas. Add it at the last minute with heat turned off to make sure it does not curdle.

Lusog Notes

This dish is a source of protein and vitamin A. Protein is needed for growth, development, and repair of body tissues. Vitamin A helps maintain eye health and strengthen the immune system.

Cooking Skills Needed

- Boiling
- Slicing

Cooking Tools

- Chopping Board
- Pot
- Ladle