



## Sopas Spaghetti Recipe

---

<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>37</b>
<b>Serving Size</b>	<b>5</b>

### 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