



Spaghetti A La Paella Recipe

Preparation Time	15
Cooking Time	35
Serving Size	13

Ingredients:

- 750 g tahong
- 750 g clams (halaan)
- 1 1/2 cups water
- 300 g chicken, thigh, cut up
- 1/3 cup chorizo de bilbao, sliced
- 1/4 cup olive oil
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (1kg)
- 250 g prawns
- 1/4 tsp salt
- 1/8 tsp pepper
- 2/3 cup green peas, cooked/frozen
- 1/2 cup bell pepper, red, cut into strips
- 1 pack DEL MONTE Spaghetti (400g), cooked
- 1/4 cup cheese (optional), grated

Preparation:

1. Boil tahong and halaan in water until shells open. Drain and reserve 3/4 cup broth. Discard half shells. Set aside.
2. Sauté chicken and chorizo in olive oil. Cover and cook over low heat for 10 minutes. Add broth, DEL MONTE Italian Style Spaghetti Sauce, prawns, salt and pepper to taste. Simmer for 8 minutes. Add green peas, tahong, halaan and bell pepper. Allow to simmer. Pour over and mix with cooked DEL MONTE Spaghetti. Sprinkle with cheese, if desired.

Chef's Tip

Cook the tahong and halaan only until all shells open. Cooking beyond this time will make them shrink so much, they turn chewy.

Lusog Notes

This dish is high in iron that is needed for normal metabolism and vitamin A that helps protect one from infections by keeping body parts healthy.

Cooking Skills Needed

- Boiling
- Sautéing
- Simmering

Cooking Tools

- Chopping Board
- Measuring Spoon

- Measuring Cups
- Spatula

© Copyright 2024 Del Monte Phillipines, Inc.