



Spaghetti Filipiniana Recipe

Preparation Time	15
Cooking Time	13
Serving Size	5

Ingredients:

- 2 Tbsp oil
- 1 1/2 Tbsp garlic, crushed
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (250g)
- 1/4 cup water
- 1/2 pack DEL MONTE Spaghetti (400g), cooked
- 1/3 cup chicharon, coarsely crushed
- 1 cup tinapang bangus, fried and flaked
- 1 pc egg, hard-boiled, shelled, and chopped
- 2 Tbsp green onions, chopped

Preparation:

1. Sauté garlic in oil. Add DEL MONTE Italian Style Spaghetti Sauce and water. Simmer for 5 minutes.
2. Toss the cooked DEL MONTE Spaghetti with the sauce, half of the chicharon, half of the tinapa. Place on a serving platter. Top with eggs, green onions, remaining chicharon, and tinapa.

Chef's Tip

For best results, use tinapang bangus or tinapang galunggong.

Lusog Notes

Pasta is a source of carbohydrates that provide the body with energy as well as fuel for the brain and nerves. This Spaghetti Filipiniana dish is also rich in protein which is needed for the growth, development and repair of the body.