

pinoy spaghetti

No celebration is complete without spaghetti! This kid-friendly version is guaranteed to please even the pickiest eaters.

INGREDIENTS

- 1 L water
- 1 Tbsp salt
- 1 pack spaghetti noodles, 400 grams
- 2 Tbsp Golden Fiesta Canola Oil
- 1 small red onion, peeled and chopped
- 3 cloves garlic, peeled and chopped
- ¼ kilo ground pork
- ¼ kilo ground beef
- 1 Tbsp Silver Swan Soy Sauce
- ¼ tsp ground black pepper
- 4 hotdogs, regular size, sliced
- 1 pack UFC Tomato Sauce Guisado, 200 grams
- 1 pack UFC Filipino Style Spaghetti Sauce, 500 grams
- ½ cup grated quickmelt cheese
- 1 cup grated quickmelt cheese, for topping

PROCEDURE

- 1 Cook spaghetti according to package directions. Drain, and keep warm. Set aside.
- 2 Meanwhile, in a large wok over medium heat, heat **Golden**

Fiesta Canola Oil. Sauté onion until translucent. Add garlic and cook until fragrant.

3 Add ground pork and beef, spreading meats into a single layer. Let underside brown before breaking meat apart. Continue browning until just cooked through. Using a spoon, remove excess oil from meat, leaving about 2 Tbsp of oil. Season mixture with **Silver Swan Soy Sauce** and ground black pepper.

4 Add hotdogs and cook, stirring, until just heated through. Pour **UFC Tomato Sauce Guisado** and **UFC Filipino Style Spaghetti Sauce**, stirring to combine. Bring to a boil. Simmer until mixture is thickened.

5 Add grated cheese. Stir to melt and mix with meat mixture.

6 Toss pasta with sauce. Top with additional grated cheese, and serve.

TAKES 1 HOUR

MAKES 12 SERVINGS



TIME SAVER Cook the spaghetti sauce hours ahead so flavors can meld and develop as the sauce sits. Just heat it up when the guests arrive.