



## Tuyo A La Puttanesca Recipe

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Preparation Time  
Cooking Time  
Serving Size

10 mins.  
23 mins.  
8

### Ingredients:

#### FOR THE MARINARA SAUCE

- 2 Tbsp oil
- 1/2 cup onion, sliced thinly
- 1/2 cup celery, cubed
- 1/2 cup carrot, cubed
- 1 pouch DEL MONTE Italian Style Spaghetti Sauce (250g)
- 1/4 tsp salt
- 1/8 tsp sugar, white
  
- 2 Tbsp oil
- 1/2 cup tuyo, filleted
- 2 Tbsp garlic, minced
- 1/4 cup capers
- 1/4 cup black olives, pitted, chopped
- 2 Tbsp patis
  
- 1 pack DEL MONTE Spaghetti (400g), cooked
- 1 cup basil, fresh
- 1 cup cheese, grated

### Preparation:

1. For the marinara sauce: In a pan, sauté onion until translucent. Add celery and carrots then sauté until softened. Add DEL MONTE Italian Style Spaghetti Sauce and allow to boil then simmer for 5 minutes. Season with salt and sugar.
2. In a separate pan, sauté tuyo in oil for 3 minutes. Add garlic and sauté for another 2 minutes.
3. Add marinara sauce, capers, olives and patis. Cook for 3 minutes.
4. Toss pasta with sauce and basil. Serve with cheese on top.

### Chef's Tip:

Be sure to properly brown the tuyo and garlic until golden in color. This adds to the richer flavor of the sauce.

### Lusog Notes:

This Tuyo A La Puttanesca pasta is high in Vitamin A that helps boost the family's immunity and eyesight. It also has calcium which helps in bone growth and development.

