

Calumpit Longganisa Pasta

Ingredients

- 1 box (500 g) Contadina Spaghetti
- 200 g Calumpit Longganisa
- 10-12 cloves of garlic
- Contadina Extra Virgin Olive Oil
- Basil (optional)
- Parmesan Cheese



Procedure

1. Cook the Contadina spaghetti noodles according to instructions. Once cooked drizzle Contadina EVOO to flavor the noodles and also to prevent them from sticking together.
2. Remove the Calumpit longganisa from the casing and mash together
3. Put in 2-3 tbsps of Contadina Extra Virgin Olive Oil in a hot pan
4. Saute the minced garlic
5. Once the garlic is slightly tender, add the longganisa, dried basil and saute until golden brown
6. Place the cooked longganisa in a separate bowl and drain excess oil
7. Combine the longganisa with the pasta and add parmesan.
8. Enjoy!!



Manila Mommy

Motherhood is one adventure after another. | I live, I learn, I write.