

# SPAGHETTI & SAUCE

15 servings | 60 minutes prep time

## INGREDIENTS

Thin Spaghetti - 2 lbs.

Spaghetti Sauce - 6 lbs.

## DIRECTIONS

- Cook the Spaghetti as per the package directions.
- After cooking the Spaghetti, wash with cold water and drain properly, and add adequate olive oil. It is very important that you wash/rinse to prevent from clumping (Make sure it is loose and not stuck together).
- Do NOT add seasoning as it will be added later during serving.
- Open the sauce can and heat the sauce well and add any suitable seasoning powder to taste \*\*.

\* If you buy Spaghetti or sauce at another store, please ensure the quantity is correct.

\*\* Please do not add lot of red chili powder.

Make sure the consistency of the sauce is correct.

**Note: Do not mix spaghetti & sauce. Keep them separately.**

## SHOPPING LIST

Thin Spaghetti from Walmart or equivalent – 1 lb box, Qty 2



Home Style Spaghetti Sauce from Walmart or equivalent 6lb Can, Qty 1



Red Chili Powder (1 tsp)

Seasoning powder (1-2 tsp)

Olive Oil (2 to 3 tsp)

## END PRODUCT

Each volunteer signed up needs to cook 1/2 tray each of Spaghetti and Sauce

