

Spaguetti with Bell Pepper Sauce.

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Ingredients:

- 1 garlic clove chopped
- 3 tablespoons chopped onion
- cup strips bell pepper (different colors are better for presentation)
- 2 teaspoons of granulated chicken bouillon
- 1 can evaporated milk
- 2 cans dense cream
- 250 g of spaguetti
- 3 tablespoons of butter
- parsley for garnish

Preparation:

While the pasta cooks according to package instructions, heat butter in a skillet saute garlic, onion and peppers then add the milk and cream seasoned with chicken bouillon. Serve the sauce over the spaguetti and sprinkle with parsley.