

## **Spaguetti with Bell Pepper Sauce.**

Written by Janet

Thursday, 04 November 2010 18:58 - Last Updated Tuesday, 16 November 2010 22:02

---

### **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.