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Longganisa Quail Eggs Spaghetti

Ingredients

1 box or packet spaghetti – cooked in salted water and drained well
1 cup Filipino Sweet Style Spaghetti Sauce (store bought)
2 cloves garlic – crushed
1 onion – chopped
100g Longganisa or Filipino sweet pork sausage – crumbled
4 quail eggs – hard-boiled and shelled
1/4 cup Parmesan cheese – grated

Preparation

- 1 Saute the garlic, onion and the Longganisa sausage together on low-medium heat – in a large deep pan.
- 2 Once done, add the spaghetti sauce.
- 3 Allow the mixture to simmer.
- 4 Thereafter, place the cooked quail eggs into the simmering sauce.
- 5 Stir and heat well.
- 6 Then pour over some freshly cooked spaghetti.
- 7 Serve piping hot with a lot of Parmesan cheese.

Cooks Note
