

Liberian-style Spaghetti

Ingredients

- 2 tomatoes, quartered (optional)
- 1 onion, cut into thick wedges
- 1 red bell pepper, cut into chunks
- 1 green bell pepper, cut into chunks
- 5 habaneros or other spicy peppers, seeded (optional) and cut into chunks
- 1 garlic clove, sliced
- 1 [Maggi](#) cube
- 1/4 cup cooking oil
- 1 [Kielbasa](#) sausage, sliced
- 6 hot dogs sausages, sliced (optional)
- 1 lb shrimp, deshelled and trimmed
- 1 Tbsp [adobo](#) or another seasoning mix
- 1 lb spaghetti

Directions

Put a pot of salted water to boil.

Meanwhile, using an electric blender, blend together the tomatoes, onion, peppers and garlic. Add the Maggi cube and blend again.

Heat oil in a large saucepan over medium-high heat. Add the kielbasa and hot dog slices (if using) and brown on both sides. Remove, using a slotted spoon. Set aside. Add the shrimp and cook until pink and golden on both sides. Using a slotted spoon, remove and set aside. Add the reserved pureed vegetables and the adobo seasoning. Stir and cook for 3 minutes. Add the sausages and shrimp, turn heat to medium-low and continue cooking, stirring occasionally.

Meanwhile, add the spaghetti to the pot with boiling water, cut in half if desired. Cook until it's *al dente*. Strain and transfer to the pan with the sauce. Mix well, cook for a couple of minutes, and serve.