

LA CASITA SOUTHWEST PASTA

CATEGORY Dinner

COOK TIME 45 +/- minutes

INGREDIENTS

- 1-pound ground beef
- 1 cup onion diced
- 1 tablespoon ground cumin
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon sea salt
- 1.5 cups La Casita Hot Sauce Abuela's Mild
- 15 oz corn
- 15 oz black beans
- 1 cup cheddar cheese
- 10 ounces cooked pasta



NOTES FROM LA CASITA

I pulled this meal together in under 45 minutes and total cook time was closer to 30 minutes. This meal was a win after a long and busy day and I even have some leftovers for quick re-heatable lunches.

DIRECTIONS

1. Brown ground beef and onion in a large skillet and cook on medium-high until cooked through, about 5-7 minutes. You can drain the meat prior to adding the dry spices if the beef isn't a lean cut.
2. Add in ground cumin, garlic powder, chili powder, and salsa and stir well. Add salt and pepper to taste.
3. Add in the corn, black beans, cheddar cheese and pasta and stir to combine.

Options:

- Garnish with green onions, sliced avocado, or cilantro.
- Add additional cheese and broil on low for a cheesy crust.

