

CHEESY TACO SKILLET submitted by James Menard

2 lbs ground sausage, any flavor *	2 cans corn, drained
2 pks taco seasoning	2 cans cannellini beans, rinsed and drained
4 cups beef broth or stock	2 cans Rotel tomatoes
3 cups small pasta shells	1 cup sour cream
1/2 cup sliced olives (optional)	1 cup shredded taco cheese

*Johnsonville makes taco seasoned meat. Usually found around the Italian sausage and Brats. A little difficult to find, but it's very good and saves a little time.

1. In a 12 in Dutch oven, cook meat until done.
2. Add taco seasoning (if not using already seasoned meat), beef broth, pasta, corn, beans, Rotel and olives (if using), Stir well to combine.
3. Reduce heat to medium-low, cover and cook for 10 minutes.
4. Remove from heat and stir well. Check pasta. Let sit covered so pasta can absorb liquid until done, if necessary.
5. Stir in sour cream.
6. Top with cheese. Cover and let stand about 10 minutes so cheese can melt. Serve with any or all of these toppings: sour cream, chopped tomatoes, avocado, shredded cheese, lettuce, chopped or sliced olives.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each month at Palmetto Island State Park



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