





Cheesy Taco Pasta

with Green Peppers and Corn

 20-30min  2 Servings

This dish is the perfect cross-cultural mash-up of two favorites—nachos and baked ziti. The pasta is coated in a cheesy, creamy tomato sauce, then mixed with nacho classics: black beans, corn, and bell peppers. The whole delicious mess is topped with more cheese, fresh red onion, and crispy fried corn tortilla strips. The best part? There will be plenty of leftovers! Cook, relax, and enjoy! ...

What we send

- red onion
- tomato paste
- 6-inch corn tortillas
- green bell pepper
- black beans
- taco seasoning
- frozen corn

What you need

- coarse salt
- freshly ground pepper

Tools

- colander
- fine-mesh sieve
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 783.0kcal, Fat 33.1g, Proteins 29.6g, Carbs 94.6g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **onion**, then halve, peel, and finely chop. Cut **bell pepper** in half, remove stem and seeds, then cut into ½-inch pieces. Drain and rinse **black beans**.



4. Cook pasta

Add **pasta** to boiling water and cook, stirring until al dente, about 8 minutes. Reserve **½ cup cooking water**, then drain pasta. Add pasta to sauce along with **corn** and **reserved pasta water**. Cook, stirring until **sauce** is thick and clings to pasta, 3-4 minutes.



2. Fry tortillas

Cut **tortillas** in half; stack halves and cut crosswise into thin strips. In a large skillet, heat **¼-inch oil** over medium-high. Add **tortilla strips** and cook, stirring, until golden and crisp, 3-4 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Sprinkle with **a generous pinch each taco seasoning** and **salt**.



5. Cube cheese

Meanwhile, cut **cheddar** into very small cubes.



3. Make sauce

Pour off **all but 2 tablespoons oil** from skillet. Add **bell pepper** and **¾ of onion** and cook, stirring until softened, about 6 minutes. Stir in **remaining taco seasoning** and cook 1 minute. Stir in **3 tablespoons tomato paste** and cook 1 minute. Add **1¼ cups water** and **beans**; season with **salt** and **pepper**. Simmer until slightly reduced, about 8 minutes.



6. Finish & serve

Stir **¾ of the cheese** into **pasta** until melted, and serve in bowls topped with **tortilla strips, remaining onion, and cheese**. Enjoy!