



Cheesy Baked Nacho-Inspired Pasta

with Black Beans, Corn & Pickled Jalapeños



30-40min



2 Servings

All our favorite nacho flavors have finally made it to the world of baked pasta. Think taco-spiced black beans and tomatoes, sautéed peppers and onions, tender corn, and al dente pasta under a blanket of melty cheese. Top it all off with pickled jalapeños, fresh red onion, and crunchy Fritos to complete this pasta's nacho-fication and dig on in!

What we send

- 1 red onion
- 1 green bell pepper
- 15 oz can black beans
- 6 oz gemelli ¹
- ¼ oz taco seasoning
- 14½ oz can whole peeled tomatoes
- 5 oz corn
- 2 oz shredded cheddar-jack blend ²
- 2 oz pickled jalapeños
- 1 bag Fritos

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- fine-mesh sieve
- colander
- medium ovenproof skillet

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 33g, Carbs 95g, Protein 30g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Finely chop **half of the onion** (save rest for own use). Cut **bell pepper** into ½-inch pieces. Drain **black beans**.



2. Cook pasta

Add **pasta** to boiling water and cook, stirring until just under al dente, about 7 minutes. Reserve **1 cup cooking water**, then drain pasta.



3. Make sauce

In a medium ovenproof skillet, heat **2 tablespoons oil** over medium-high. Add **bell pepper** and **¾ of the onion** and cook, stirring until softened, 3–4 minutes. Stir in **taco seasoning**; cook until fragrant, about 30 seconds. Add **tomatoes** and **beans**. Bring to a boil. Reduce heat to medium-low; simmer until slightly reduced, breaking up tomatoes with spoon, about 5 minutes.



4. Broil

Add **pasta, corn**, and **½ cup pasta water** to skillet. Cook, stirring until sauce has thickened and clings to pasta, 3–4 minutes. Add more pasta water as necessary to loosen sauce. Season to taste.

Preheat broiler with a rack in the upper third. Top pasta with **cheese**. Transfer to upper rack and broil until cheese is melted and browning, about 2 minutes (watch closely as broilers vary).



5. Finish & serve

Garnish **cheesy baked taco pasta** with **pickled jalapeños, Fritos**, and **remaining red onion**. Enjoy!



6. Spice it up!

If you like a splash of hot sauce on your nachos, you may like a splash of hot sauce on this cheesy nacho-inspired pasta. Go ahead and spice things up with your favorite spicy condiment.