

MARLEY SPOON



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

- 1 red onion
- 1 green bell pepper
- 15 oz can black beans
- ¼ oz taco seasoning
- 5 oz corn
- 1 bag Fritos
- 14½ oz can whole peeled tomatoes
- 2 oz shredded cheddar-jack blend ²
- 2 oz pickled jalapeños ³
- 6 oz gemelli ¹

What you need

- coarse salt
- freshly ground pepper

Tools

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

Allergens

Wheat (1), Milk (2), Sulphites (3). 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. Trim ends from **onion**, then halve, peel, and finely chop half (save rest for own use). Cut **bell pepper** in half, remove stem and seeds, then cut into ½-inch pieces. Drain black beans.

Preheat broiler with a rack in the upper third.



4. Broil

Add pasta, corn, and ½ cup pasta water to the 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 with salt and pepper.

Remove from heat and top with cheddar-jack. Transfer to the upper oven rack and broil until cheese is melted and browning, about 2 minutes (watch closely as broilers vary).



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.



5. Finish & Serve

Garnish cheesy taco pasta with remaining red onion, pickled jalapenos and fritos.



3. Make sauce

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



6.