

DINNERLY



Creamy Taco Pasta

with Roasted Red Peppers & Corn



20-30min



2 Servings

Did someone say fiesta? We're taking your classic creamy pasta dish to a dangerous level. Once you take that perfect bite of taco spiced corn, scallions, and roasted red peppers, you may feel the need to do your happy food dance. It's happening. It happened. We've got you covered!

WHAT WE SEND

- 2 scallions
- 4 oz roasted red peppers
- 6 oz penne²
- 5 oz corn
- ¼ oz taco seasoning
- 2 (2 oz) shredded cheddar-jack blend¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter¹
- all-purpose flour²
- 1 cup milk¹

TOOLS

- large saucepan
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 810kcal, Fat 38g, Carbs 90g, Protein 32g



1. Prep ingredients

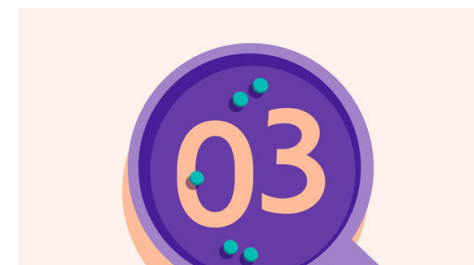
Bring a large saucepan of **salted water** to a boil over high.

Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Cut **roasted peppers** crosswise into thin slices, if necessary.



2. Cook pasta

Add **pasta** to saucepan with boiling **salted water** and cook, stirring occasionally, until al dente, 7–9 minutes. Drain pasta and set aside until step 5.



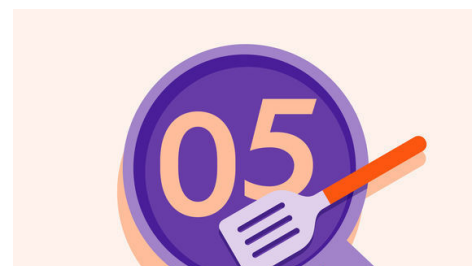
3. Sauté corn

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **scallion whites** and cook, stirring, until fragrant, 30 seconds. Add **corn** and cook, stirring, until golden and tender, about 2 minutes. Transfer to a plate and wipe out skillet.



4. Make cheese sauce

Melt **1 tablespoon butter** in same skillet over medium. Sprinkle in **1 tablespoon flour** and **taco seasoning**; cook, stirring, until smooth, about 1 minute. Add **1 cup milk**, whisking constantly, until sauce is smooth, 2–3 minutes. Remove from heat, then add **cheese**, whisking until completely melted; season to taste with **salt** and **pepper**.



5. Broil & serve

Preheat broiler with a rack in the top position. To skillet with **cheese sauce**, stir in **pasta**, **corn**, and **roasted peppers**. Broil on top oven rack until golden and lightly browned in spots, 1–3 minutes (watch closely).

Serve **creamy taco pasta bake** with **remaining scallions** sprinkled over top. Enjoy!



6. Make it ahead!

Get a jump on dinner service by cooking your pasta ahead of time! Boil your noodles the night before, toss lightly with oil to prevent sticking, and refrigerate. Gently reheat pasta when stirring into the cheese sauce in step 5.