

Southwestern Shells and White Cheddar Ground Beef

Delight in the bold flavors of southwestern shells and white cheddar ground beef, combining tender pasta shells with seasoned ground beef and creamy white cheddar for a comforting and satisfying meal.

INGREDIENTS

- 1 package (6.2 oz)** PASTA RONI® Shells & White Cheddar
- 2 cups** water
- 2 tbsp** margarine, butter or spread with no trans fat
- 3/4 lb** ground beef, cooked and drained
- 1 cup** frozen or drained canned corn
- 1** garlic clove, minced or pressed
- 1 tsp** chili powder
- 1 cup** salsa
- 1/3 cup** chopped green onions
- 1/4 cup** pitted ripe olive slices
- 2 tbsp** chopped cilantro (optional)

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring to a boil: 2 cups water, 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta. Boil uncovered 12 to 14 minutes, stirring frequently. Most of water will be absorbed.

Stir in salsa (instead of milk), Special Seasonings, cooked beef, corn, garlic, and chili powder. Return to a boil. Boil 1 to 2 minutes or until pasta is tender. Stir in green onions and olives. Let stand 3 to 5 minutes to thicken. Sprinkle with cilantro, if desired.



PREP
TIME

5 min



COOK
TIME

20 min



SERVES

4

PRODUCT

