

Cheesy Beef Enchilada Pasta Skillet

Prep Time:5 minutes Cook Time:20 minutes Total Time:25 minutes Servings: 18

ingredients

24 ounces Bowtie or Rotini Pasta
3 pound ground beef
12 tablespoons (¾ cup) **taco seasoning**
3 cups beef broth (or water)
4 cans (10 oz) red **enchilada sauce** (2 medium and 2 mild)
3 (15 ounce) cans black beans, drained and rinsed
3 (15 ounce) cans corn
3 cups cheddar cheese (or Monterey jack, etc.) shredded
¼ cup sour cream (optional)
2 green onions, sliced (optional)
1 tablespoon cilantro, chopped (optional)

directions

1. Preheat oven to 375 degrees.
2. Start cooking the pasta as directed on package.
3. Meanwhile cook the ground beef in a large skillet before draining any excess grease.
4. Mix in the seasoning followed by the water, enchilada sauce, the cooked pasta, beans and corn into the beef and bring to a simmer.
5. Place mixture in hotel pan(s). Top with the cheese, place in oven until the cheese has melted and browned before topping with sour cream, green onions and cilantro and enjoying!

Nutrition Facts: Calories 376, Fat 26g (Saturated 11g, Trans 1g), Cholesterol 93mg, Sodium 1130mg, Carbs 33g (Fiber 3g, Sugars 7g), Protein 26g