

Kickin' Salsa Pasta

Recipe By Chanie Nayman



Cooking and Prep:  25
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Serves:  6

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Italian, Mexican

If you like food jam-packed with flavor, this is for you. It's kid friendly and can be dressed up for adults by adding in sautéed vegetables. But I always find that adults seem to peek over at the kiddie table and wish they had their menu plan!

Ingredients (9)

Main ingredients

- 16 ounces **Tuscanini Pasta Pennoni** or other pasta, cooked according to package directions
- 2 tablespoons **Bartenura Olive Oil**
- 1 large onion, coarsely chopped
- 1 large beef tomato, coarsely chopped (*optional*)

- 1 cup salsa (I used medium heat)
 - 3 slices American cheese
 - 3/4 cup shredded cheese
 - 1/4 cup whole milk
 - 1 tablespoon taco seasoning (*optional*)
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Start Cooking

Prepare the Sauce

1. In a medium-sized saucepan, heat olive oil.
2. Sauté onion over medium-high heat until golden, about five to seven minutes. Add tomato and sauté another two minutes. Lower heat.
3. Add the salsa, and cook for one minute until heated through. Add American cheese, shredded cheese, milk, and taco seasoning, and cook, stirring, until cheese is melted. Do not overcook, or the mixture will become clumpy.
4. Pour mixture over the pasta and stir to combine.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber