

# Southwest Skillet

## Ingredients

- 3/4 lb lean ground beef
- 1 package (6.0 oz) PASTA RONI® Four Cheese Corkscrew
- 1 tsp chili powder
- 1 cup chunky salsa
- 1 cup frozen whole kernel corn
- 1/2 cup (2 oz) shredded Mexican cheese blend
- Chopped cilantro (optional)
- 1 ½ cups water
- 3/4 cup milk
- 2 tbsp margarine, butter or spread with no trans fat

## How to make it

1. In large skillet, brown ground beef until thoroughly cooked; drain. Add 1 ½ cups water, 3/4 cup milk and 2 tbsp margarine to skillet with beef. Bring to a boil.
2. Slowly stir in pasta, seasonings and chili powder. Return to a boil. Reduce heat to medium. Gently boil uncovered, 7 minutes, stirring occasionally.
3. Stir in salsa and corn; return to a boil. Boil 1 to 2 minutes or until pasta is slightly firm, stirring frequently. Remove skillet from heat. (Sauce will be thin.) Sprinkle cheese and topping over pasta. Let stand 3 to 5 minutes for sauce to thicken. Sprinkle with cilantro, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

## Made with



PASTA RONI® Four Cheese Corkscrew