



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	4

Made with

Southwestern Shells and White Cheddar Ground Beef

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 it

1. In a medium saucepan, bring to a boil: 2 cups water, 2 tbsp margarine. Reduce heat to medium.
2. Slowly stir in pasta. Boil uncovered 12 to 14 minutes, stirring frequently. Most of water will be absorbed.
3. 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.



PASTA RONI® Shells & White Cheddar