



PREP  
TIME  
10<sub>min</sub>



COOK  
TIME  
20<sub>min</sub>



SERVES  
4

# Southwest Skillet

You won't have any trouble getting your family wrangled together for dinner when you serve this bold recipe made with Pasta Roni® Four Cheese Corkscrew Pasta flavor.

## 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 1/2 cups** water

**3/4 cup** milk

**2 tbsp** margarine, butter or spread with no trans fat

## HOW TO MAKE

### DIRECTIONS

In large skillet, brown ground beef until thoroughly cooked; drain. Add 1 1/2 cups water, 3/4 cup milk and 2 tbsp margarine to skillet with beef. Bring to a boil.

Slowly stir in pasta, seasonings and chili powder. Return to a boil. Reduce heat to medium. Gently boil uncovered, 7 minutes, stirring occasionally.

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.

## PRODUCT

