

# Mexican Pasta w/ Black Beans

## UTENSILS:

6 quart Roaster (whistle lid), 3 quart Saucepan

## INGREDIENTS:

- $\frac{3}{4}$  lb *fusilli* or other spiral-shaped pasta
- $\frac{1}{3}$  Cup Onion, finely chopped
- 1 garlic clove, minced
- 1, 16 oz Can Black Beans, rinsed and drained (about  $1 \frac{1}{3}$  cups)
- 1, 10 oz Can Mild Enchilada Sauce
- 1, 3" pickled *jalapeño* chili, chopped fine (wear rubber gloves)
- $\frac{1}{4}$  cup sour cream
- 1 Cup Monterey Jack Cheese, grated (#1)
- 2 scallions, finely chopped

## Directions:

In the 6 quart Roaster, place 5 quarts salted water. Cover, whistle open, and turn the heat to Medium High. When the lid whistles, place the pasta in the water and recover, whistle closed. Turn the heat off and allow to Low and allow to stand for 10-12 minutes or until done to your likeness.

In 3 quart saucepan, cook onion and garlic over Medium Low heat, stirring occasionally, until onions are softened (5-7 minutes). Add beans, enchilada sauce, and *jalapeño* and simmer gently, stirring occasionally, until thickened, about 6 minutes. Remove pan from heat and stir sour cream and salt to taste into sauce. In the large colander, drain the pasta well and in a large bowl toss with sauce. Serve pasta sprinkled with cheese and scallions.

## NOTES:

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