



# TACO PASTA SALAD

## INGREDIENTS

- 1 lb. ground beef
- 2 cups uncooked spiral pasta
- 1 (1-oz.) packet Taco Seasoning
- 3/4 cup each: diced red bell pepper, sliced green onions, and frozen corn kernels, thawed
- 3 cups shredded lettuce
- 3 cups cherry tomatoes
- 2 cups shredded Mexican blend cheese
- 3/4 cup Catalina dressing
- Optional, for garnish: chopped cilantro, sour cream, avocado
- Tortilla chips

## PREP TIME

35 minutes

## BAKE TIME

none

*Makes 6 servings*

- 1** Cook pasta according to package directions, then drain and rinse in cold water; set aside.
- 2** In large skillet, cook beef, breaking into crumbles, over medium heat until no longer pink. Drain excess fat. Stir the Taco Seasoning into the ground beef.
- 3** In a large bowl, stir the pasta and ground beef together. Then add the bell pepper, green onions, corn, lettuce, cherry tomatoes, and cheese.

## INSTRUCTIONS

- 4** Toss everything together, then add in the Catalina dressing and toss to coat all the ingredients.
- 5** If desired, garnish the pasta salad with sliced or chopped avocado, chopped cilantro, and/or a large dollop of sour cream. Serve with tortilla chips.

*NOTE: Save time by using pre-shredded lettuce from a bag and slicing the red bell pepper and green onions ahead of time!*

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