

CHIPOTLE ELOTE PASTA

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Cook Time: 30 minutes

Servings: 4

Ingredients:

- 16 oz. ziti pasta
- 16 oz. heavy cream
- 14.5 oz. can of diced tomatoes
- 1 cup ¡Gusto! Buttery Chipotle Elote Seasoning

Directions:

1. Cook pasta according to package instructions. Before straining, save 1 cup of the pasta cooking water.
2. While pasta cooks, prepare the sauce. Place a high walled sauté pan over medium heat and add canned tomatoes, heavy cream, and 1 cup of the pasta cooking water. Stir and let mixture come to a simmer, stirring frequently.
3. After the mixture comes to a simmer, whisk in 1 cup of ¡Gusto! Buttery Chipotle Elote seasoning. Let mixture simmer, stirring frequently, until the sauce is thick enough to coat the back of a wooden spoon.
4. Add in the cooked pasta and stir to coat.
5. Serve and enjoy!

Optional:

- Add cooked veggies along with the pasta in step 4. We recommend spinach, mushrooms, or corn.
- Pairs well with chicken breast or shrimp.

