



One Pot Creamy Taco Pasta

Ingredients

1 tablespoon extra virgin olive oil
1 yellow bell pepper, diced
1 medium yellow onion, diced
4 cloves garlic, minced
1 pound ground turkey
12 oz rotini pasta
1 (14.5 oz) can diced tomatoes
4.5 cups water
2 tablespoons chili powder
1 teaspoon cumin
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon salt
4 oz. shredded cheddar cheese
¼ cup plain Greek yogurt
1 small bunch cilantro leaves, minced

Instructions

- Heat a large pot over medium heat. Once the pot is hot, add the oil, bell pepper, onion, garlic, and ground turkey. Break apart the turkey with a spoon until crumbly. Stirring occasionally, cook until turkey is cooked through and vegetables are tender, 6-8 minutes.
- Add the pasta, tomatoes, water, and spices to the pot. Stir and bring to a boil over high heat. Reduce heat to medium-low and cook, stirring occasionally until pasta is cooked and most of the water is absorbed, about 15 minutes.
- Once the pasta is done, remove from heat. If more than ½ cup of liquid is remaining in the pot, carefully strain off excess liquid.
- Add cheese, yogurt, and half of the cilantro to the pot with the pasta and stir until cheese is melted and creamy.
- To serve, divide pasta between bowls. Garnish with remaining cilantro. Enjoy!