

# 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!

ADAPTED FROM: MEALIME