

Easy Cheesy Taco Pasta



Ingredients

- 8 ounces uncooked pasta
- 1 pound lean ground beef
- 1 tablespoon chili powder*
- 1 teaspoon ground cumin*
- 1 teaspoon garlic powder*
- 1 teaspoon smoked paprika*
- 1/2 red bell pepper chopped (optional)
- 1 (10 fluid ounce) can Ro-tel diced tomatoes and green chilies, with juices
- 1 cup grated cheddar cheese
- 1/2 cup half and half
- Salt and pepper to taste

* You can use 2 tablespoons prepared taco seasoning in place of the individual spices

Instructions

- Boil a salted pot of water for your pasta. Cook pasta al dente according to package directions.
- Meanwhile, prep your other ingredients and start browning the beef with the spices over medium-high heat in a skillet (approx. 8-10 minutes). Add the red pepper once the meat is broken up a bit and starts to brown.
- When meat is cooked through, drain most of the excess fat from pan. Add the Rotel tomatoes, cheese, and the half and half. Cook for a few more minutes.
- Drain the pasta and toss with the sauce. Season with salt and pepper and garnish as desired.