



CONVIVIVUM  
URBAN FARMSTEAD

### Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions. **DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

## Taco Pasta Casserole

### INGREDIENTS

- 1 lb. ground beef
- 2 cups dry elbow macaroni
- 2 cups water + ½ cup water (for seasoning the taco meat)
- 1 large green or red pepper, diced
- ⅔ cups salsa
- 1 (15oz.) can black beans, drained and rinsed
- 1 (15 oz.) can diced tomatoes
- 1 cup shredded Mexican cheddar cheese, divided
- 2 Tablespoons chili powder
- 2 teaspoons garlic powder
- 1/2 tablespoon ground cumin
- 1/2 teaspoon salt
- \*Top with shredded lettuce, fresh tomatoes, and black olives (optional)

### INSTRUCTIONS

1. Preheat the oven to 375°F and spray a 9×13-in. casserole dish with nonstick cooking spray.
2. Place ground beef in a frying pan and cook over medium/high heat until fully cooked. Drain the excess fat from the beef.
3. In a small bowl, mix chili powder, garlic powder, cumin and salt. Sprinkle seasoning over ground beef. Add ½ cup water. Bring to a boil. Simmer for 5 minutes.
4. Pour the dry macaroni in the bottom of the casserole pan and cover with the two cups of water.
5. Transfer the cooked meat into the casserole dish on top of the noodles. Layer the rest of the ingredients (only 1/2 cup of the cheese) into the casserole dish and mix to combine.
6. Bake, covered, at 375°F for 45 minutes or until the pasta is fully cooked. Remove from the oven, sprinkle the remaining ½ cup of cheese on top, and let sit for 10 minutes.
7. Top with fresh tomato, lettuce, black olives, or even avocado (optional). Enjoy!

## CONVIVIVUM URBAN FARMSTEAD

Follow us on FACEBOOK to stay up to date with each week's casserole recipe and availability

[info@convivium-dbq.com](mailto:info@convivium-dbq.com)

563.557.2900

2811 Jackson St. Dubuque, IA 52001

