

MEXICAN PASTA CASSEROLE

16 oz. tri-colored pasta
1 small onion, chopped
1 lb. ground lean beef
1 (16 oz.) refried beans
16 oz. mild salsa
¼ cup water
1 jar (15 ounces) pasteurized cheese dip
7 oz. can diced green chilies
½ cup milk
1 teaspoon salt
4 oz. shredded cheddar cheese



Directions:

1. Preheat oven to 425 °F.
2. Cook pasta according to package directions, drain.
3. Cook beef and onion in a large skillet until beef is browned: drain. Stir in salsa, beans and water.
4. Combine hot pasta, cheese dip, chiles, milk and salt in a large bowl. Spread mixture into 9 x13 x 2 inch baking pan.
5. Spoon meat mixture on top of pasta, letting some of the pasta mixture show through: cover.
6. Bake for 25 minutes; uncover. Sprinkle with cheese; bake uncovered for 10 more minutes or until cheese is melted.