Texan Pasta



Ingredients:

For the Pasta:

1 lb ground beef
1 tsp. olive oil
1/4 onion, minced
2 cloves of garlic, minced
1/2 cup sweet corn
1 tomato, diced
1 package taco seasoning



For the Cheddar Cheese Soup:

4 Tbs. Butter

4 Tbs. all-purpose flour

1 cup milk

1 1/2 cup of cheese

Directions:

- 1. In a saucepan, heat the oil and saute the minced onion and garlic.
- 2. Add the ground beef, sprinkle with taco seasoning and cook until evenly browned.
- 3. Prepare the cheddar cheese soup mixture.
- 4. Add the corn and diced tomato. Allow to simmer for 10 minutes.
- 5. Bring a pot of water to boil and add the package of noodles. Cook al dente. Add the cooked noodles to the meat mixture.
- 6. Pour in the cheddar cheese soup mixture and stir until incorporated.

For the Cheddar Cheese Soup:

- 1. In a small saucepan, melt the butter over low heat.
- 2. Stir in the flour and mix until smooth.

3. Over low heat, SLOWLY add the milk while stirring constantly.
4. Allow mixture to simmer about 5-6 minutes while stirring.
5. Add the cheese and stir until cheese is melted and mixture is smooth.
Enjoy!
http://piece-of-home.com/texan-pasta/