

Spiral Pasta à la Mexico©

Pasta—Ingredients:

8 cups	water
1 Tbsp.	olive oil
1 tsp.	chili oil or 2 tsp. fajitas seasoning
2 tsp.	salt
3 cups	spiral pasta (about 12 oz.)

Method:

In a large pot with a colander, heat water, olive and chili oils, salt and when water comes to a boil add pasta. Cook until tender. Drain, but do not rinse.

Dressing—Ingredients:

3 Tbsp.	olive oil
2 oz.	Kerry Gold™ Irish Butter
1 med.	onion, cubed
1 tsp.	garlic, minced (optional)
1 red	bell pepper, cubed
1–15 oz. can	black beans, drain and rinse under cold water, drain well
2 tsp.	lemon pepper
1/2–3/4 cup	Kerry Gold™ Irish Cheddar Cheese or other, grated

Method:

Spray a pot with Pam™ and heat oil and melt butter. Add onion, garlic and bell pepper and sauté tender crisp. Add black beans and lemon pepper and stir together. Stir in drained pasta.

To Serve:

Spray a 2-quart ovenproof casserole dish with Pam™. Add pasta mixture and cover airtight with foil. Keep in a warm (200°) oven until ready to serve. Remove foil and top with grated cheese.

Hint: If you like spicy pasta, add 2 tsp. fajitas seasoning.

