



Tex-Mex Chicken Pasta Dinner

Use leftover or store-bought rotisserie chicken to make this wonderfully quick and delicious dinner.

Ingredients

- 1 (8 oz) box [Pamela's Elbow Pasta](#)
- 3 cups salsa, thick and chunky
- 2 cups shredded, cooked chicken
- 1½ cups corn, fresh off the cob or frozen and thawed slightly with hot water
- Salt and pepper to taste
- Hot sauce to taste (optional)
- 1 cup grated Pepper Jack or Monterey Jack cheese

Directions

In a large pot, cook pasta in boiling water for 8 to 10 minutes. Do not overcook pasta; it will keep cooking in warm sauce.

While pasta is cooking, heat salsa in a 3-quart or larger pot until gently bubbling. Add shredded chicken, turn heat to low, and cover loosely. Heat the chicken all the way through; do not stir too much or it will fall apart. Once chicken is warm, add corn, stir, and cover again. Taste and adjust seasonings; add hot sauce if desired. When corn is cooked but not soggy, turn off heat and leave lid on to keep warm.

When pasta is done, drain it and vigorously shake off excess water. Add it to chicken salsa mixture and toss gently to mix well. Serve topped with grated cheese in one large, family-style bowl or portioned in individual bowls.

VARIATION: To make a vegetarian or vegan version of this dish, chicken and cheese can be replaced with olives and roasted chilies or peppers.

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