

# Make a Unique Vegetarian Dish Everyone Will Love with... Vegetarian Santa Fe Pasta

featuring Gage's Santa Fe Pasta Mix

#### **What You Need...**

I #10 can Gage Santa Fe Pasta Mix

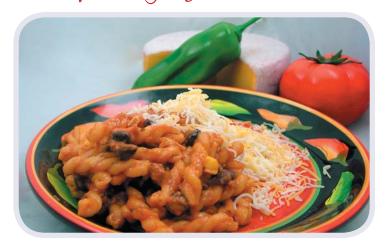
4 quarts Boiling Water

I #10 can Low Sodium Salsa (can substitute Tomato Sauce or Diced Tomatoes)

I #10 can Drained and Rinsed Black Beans

I lb Gage Ultra Soy Crumbles

2 lbs Reduced Fat Shredded Cheddar Cheese



### What You Do...KETTLE METHOD

Preparation time: 5 minutes Cook time: 14 minutes (approximate)

Step One: Boil Water.

Step Two: Add Pasta from Mix and Cook until al dente (approximately 7 minutes).

Step Three: Add all remaining ingredients except Cheese, stir to combine.

Step Three: Transfer to serving pans and top with Reduced Fat Shredded Cheddar Cheese. Serve.

## **What You Do...OVEN METHOD**

Preparation time: 5 minutes Bake time: 35 minutes (approximate)

Oven Temperature: 425°F (Conventional Oven)

Pan size: Full Steam Table Pan

Step One: Place the contents of Gage Santa Fe Pasta mix in a full size steam table pan (also known as extra deep steam table pan).

Step Two: Carefully add the boiling water and stir to mix.

Step Three: Add all ingredients but Cheese and stir to combine.

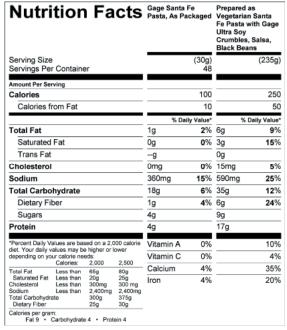
Step Four: Bake in pre-heated 425°F oven for 25-35 minutes or until pasta is al dente.

Step Four: Top with Cheese and return to oven to allow cheese to melt (if desired).

Step Five: Let stand 5-10 minutes before serving.

#### YIELD:

48 / 8.25 oz Servings



Cooking with Commodities was brought to you by: Gage Foods 600 North York Road Bensenville, IL 60106 Call us at: 1.800.323.0233

