

## Santa Fe Pasta Soup

- 2 lbs. – Ground Beef, (browned and drained)**
- 1 – large can of diced tomatoes**
- 1 – can of Rotel tomatoes *or* 1 jar of salsa**
- 1 – small can of tomato paste**
- 2 – tablespoons of beef base**
- 2 – cans of black beans (drained and rinsed)**
- 2 – heaping tablespoons of chili powder (*I prefer Mexenê*)**
- 1 ½ - quarts of water**
- Salt & pepper to taste (*add salt after cooking process to make sure you need it because of beef base*)**
- 2 - cans of whole kernel corn w/ liquid**
- ¾ - 1 lb. Penne Pasta (small) (*cook until med. Tender*)**

**In large stock pot add first 8 ingredients and let cook until tomatoes and beans or tender.**

**Cook Pasta until medium tender, drain, rinse set to the side**

**Add corn and liquid to soup mixture, let simmer**

**approximately 15 minutes, add pasta & let simmer another 10 – 15 minutes.**

***Notes; add additional water, chili powder & beef base if needed.***

**OPTION; Garnish with shredded cheddar or Mexican blend cheese**

**Gale Wood  
Rutherford County**