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Party Pasta

Makes: 12 servings or 48

	12 Servings			48 Servings	
Ingredients	Weight	Measure	Weight	Measure	
Olive oil		3/4 Tbsp		3 Tbsp	
Onions, chopped		1 cup		4 cups	
Bell pepper, chopped		1/2 cup		2 cups	
Tomatoes, canned, sliced		1-1/2 cups		6 cups	
Tomato sauce		1 cup		4 cups	
Corn, whole kernels		1 cup		4 cups	
Kidney beans, canned		3-3/4 cups		15 cups	
Pasta, whole wheat, wagon wheel or elbow		2 cups		8 cups	

Directions

- 1. In medium saucepan, heat olive oil over medium-high heat.
- 2. Add onions and peppers. Allow to cook for 6 minutes, stirring occasionally, until vegetables are tender.
- 3. Stir in undrained canned tomatoes and tomato sauce. Bring to a boil.
- 4. Reduce heat and allow to simmer for 20- 30 minutes, until mixture thickens. Stir often.
- 5. While mixture simmers, cook pasta as directed.
- 6. Stir kidney beans and pasta into hot tomato mix.

Notes

Serving Tips:

Add leftover chicken or turkey for a non-vegetarian version. Leftovers can be used as a side dish or refrigerated for another lunch.

My Notes

Source: Improving Nutrition& Physical Activity Quality in Delaware Child Care, Team Nutrition Delaware

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Nutrition Information

Nutrients	Amount
Calories	180
Total Fat	1 g
Saturated Fat	N/A
Cholesterol	N/A
Sodium	155 mg
Total Carbohydrate	36 g
Dietary Fiber	8 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	10 g
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A
N/A - data is not available	

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