

Mexican Crab Pasta Bake



Preparation Time: 45 minutes

INGREDIENTS:

1 pkg.	(8 oz.) Louis Kemp Crab Delights®
2 cups	uncooked penne pasta
1 jar	(16-17 oz.) four cheese pasta sauce
¾ cup	Old El Paso® Salsa
1 can	(4.5 oz.) Old El Paso® Chopped Green Chiles
1 tsp.	chili powder
1 cup	crushed corn tortilla chips
1 cup	shredded Mexican blend cheese
	chopped tomato, green onion, and cilantro if desired

Heat oven to 350° F. Cook pasta as directed on package. Drain. In a 2-quart casserole, combine cooked pasta, pasta sauce, Crab Delights, salsa, chiles and chili powder; mix well. Cover and bake at 350° F for 30 to 35 minutes until hot and bubbly. Top with tortilla chips and cheese. Bake, uncovered, an additional 5 minutes until cheese is melted.

If desired, serve topped with additional salsa, tomato, green onions and cilantro.

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