

Baked Taco Spiced Pasta With Tortilla Chip Crust



aroma
KITCHEN

INGREDIENTS

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| 200g large pasta shells | 1 teaspoon garlic powder |
| 300g minced beef | 1 teaspoon onion powder |
| 1 finely chopped onion | 1 teaspoon oregano |
| 2 garlic cloves | 1 can tomato juice |
| 1 spoon Worcestershire sauce | 1 packet Santa Maria Tortilla Chips, crushed |
| 2 teaspoons ground cumin | 200g Mexican cheese |
| Chilli powder to taste | Sour cream for serving |
| 1 ½ tablespoon paprika | Chopped parsley |



METHOD

- 1 Prepare the meat sauce, fry the minced beef in a good drizzle of oil until browned.
- 2 Stir in the onion and garlic, cook for a couple of minutes and season with the Worcestershire sauce, cumin, chilli, paprika, garlic and onion powder and oregano. Toast for a minute, stir in the tomato juice and simmer till sauce thickens.
- 3 Meanwhile, cook the pasta in boiling salted water, drain and toss with the meat sauce. Transfer into a baking dish.
- 4 In a separate recipient, crush the tortilla chips and mix with the grated Mexican cheese and the chopped parsley. Sprinkle over the pasta dish and bake till golden brown.
- 5 Serve drizzled with sour cream.