

Tex Mex PJN Style

Ingredients:

For Pasta:

- 1 Package Papa's Juicy Noodles (Beef Flavoring)
- 1 Tables. Olive Oil
- 1 Tables. Butter
- 1/4 Cup Grated Parmesan Cheese

For Tex Mex Mixture:

- 1 lb. Hamburger
- 3 Tbsp. Chili Powder
- 2 Tbsp. Ground Cumin
- 1 tsp. Garlic Powder
- 1 tsp. Onion Powder
- 1 tsp. Dried Oregano
- 2 tsp. Paprika
- 1 tsp. Salt (Omit salt if diet restricted)
- 1/4-1/2 tsp. Cayenne Pepper (Optional)
- 2 Cups strained tomatoes (or chopped, chunky, diced w/green chiles)

1. Bring a pot of water to a boil to cook pasta.
2. In large skillet over medium heat, scramble 1 lb. Hamburger until no longer pink.
3. Add Seasonings: Chili Powder, Cumin, Garlic Powder, Onion Powder, Oregano, Paprika, Salt and Cayenne Pepper.
4. Stir together well.
5. Add Tomatoes, stir, cover and let cook for 5 minutes on low to medium heat.
6. While Hamburger mixture is simmering, take the seasoning packet from Papa's Juicy Noodles and set aside.
7. Put pasta from Papa's Juicy Noodles Beef Flavor Package into boiling water to cook. Stirring occasionally. Cook 3-4 minutes.
8. Drain just enough pasta water until there is approximately 1 cup of liquid left in in the pan. (Just barely covering the noodles.)
9. Add to the noodles: Papa's Juicy Noodles seasoning packet, Butter. Olive Oil and and Parmesan Cheese. Stir together well.
10. Add Papa's Juicy Noodles to the Hamburger mixture. Stir together.
(May add more Parmesan Cheese on top or Monterey or Jack.)
11. Pour into serving bowl or serve from pan.

Serves 4