

Chili-Cheese Pasta Bake

Serves: 16 (one-cup) portions

Prep Time: 15 minutes

Cook Time: 45 minutes

Ingredients:

- 2 (15 ounce) cans low sodium vegetarian baked beans
- 2 cups dry egg noodles
- 1 (15 ounce) can low sodium pinto beans, drained and rinsed
- 1 (15 ounce) can no-salt-added kernel corn, drained and rinsed
- 2 (8 ounce) cans low sodium tomato sauce
- 2 cups low fat cheese, grated

Directions:

- 1) Preheat oven to 350 F
- 2) In a large casserole dish (or deep oven pan) add vegetarian baked beans, dry egg noodles, pinto beans, corn, and tomato sauce. Stir until evenly combined.
- 3) Top mixture with grated cheese until layered evenly over the mixture.
- 4) Cover pan with aluminum foil and bake for 30 minutes in preheated oven.
- 5) Remove foil and bake for an additional 15 minutes, or until cheese is toasted.



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