

# Smoky Chipotle Pasta

**Servings:** 2–3

**Prep Time:** 5 minutes

**Cook Time:** 12 minutes

**Total Time:** 17 minutes

## Ingredients

8 oz penne pasta

1 cup tomato sauce

1 Tbsp chipotle sauce (from canned chipotle in adobo or bottled)

½ cup corn (fresh, frozen, or canned)

¼ cup cream (heavy cream or half-and-half)

Salt & pepper to taste

Optional: parsley or cheese for garnish

## Directions

### 1. Cook the pasta

Bring a pot of salted water to a boil.

Add penne and cook 9–11 minutes or according to package instructions.

Drain and set aside.

Tip: Save 2 Tbsp pasta water for a silkier sauce.

### 2. Make the smoky chipotle sauce

Heat a medium skillet over medium heat.

Add tomato sauce, chipotle sauce, and cream.

Stir until smooth and gently bubbling (1–2 minutes).

Taste and adjust spice level.

### 3. Add the corn

Stir in corn and cook for about 1 minute.

### 4. Combine pasta & sauce

Add cooked penne to the skillet and toss for 2 minutes until coated.

If sauce thickens too much, add a splash of pasta water.

### 5. Serve

Plate immediately.

Garnish with parsley, cheese, or crushed red pepper.

## Notes & Tips

Want it creamier? Add extra cream.

More smoky flavor? Add ¼ tsp smoked paprika.

Make it a meal: Add grilled chicken or sautéed shrimp.