

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.