



# SOUTHWESTERN VEGETARIAN PASTA

## Ingredients

*For 2 people*

1 tbsp vegetable oil  
1 onion  
1/2 green bell pepper  
2 cloves garlic  
2 tbsp chili powder  
1 tsp ground cumin  
1 can diced tomatoes with juice  
1 can chickpeas  
1 package frozen corn kernels  
230g uncooked pasta  
150g shredded Monterey Jack cheese

## Steps

- 1.** Heat oil in a large, deep skillet. Saute onion, green pepper, garlic, chili powder and cumin. Stir in tomatoes, chickpeas and corn. Reduce heat to low and simmer 15 to 20 minutes, or until thickened and heated through.
- 2.** Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
- 3.** Combine pasta and sauce. Sprinkle each serving with Monterey Jack cheese