

## IRECTIONS

## **TOMATO MAQUE CHOUX PASTA**

Recipe created by Joy Monnerjahn



40 min

20 min PREP. 20 min COOKING



6



easy

3 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, whole 1 Pure Flavor® Red Sweet Bell Pepper, diced

1 Pure Flavor® Orange Sweet Bell Pepper, diced 1 Pure Flavor® Yellow Sweet Bell Pepper, diced

1 package rigatoni

4 cups fresh corn

4 cups heavy cream

3 cups Parmesan cheese, shredded

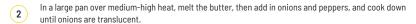
2 cups onion, diced

 $\frac{1}{2}$  cup green onion, chopped

 $\textbf{8 tbsp} \ \text{butter}$ 

2 tsp Cajun seasoning

1) Cook pasta according to package directions. Drain and set aside.



Add the corn, seasoning and cream, then cook for 10 minutes, until thickened. Stir in the tomatoes.

Turn off the heat, add in the pasta and cheese, then toss to combine. Sprinkle green onions over the mixture and then toss again. Serve immediately.