



RECIPE | TOMATOES

TOMATO MAQUE CHOUX PASTA


40 min

20 min
PREP.
20 min
COOKING


6

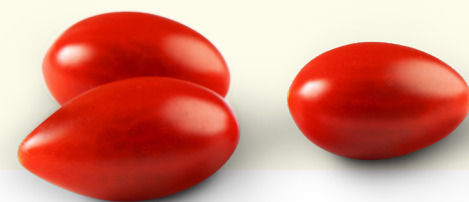

easy

INGREDIENTS

Recipe created by Joy Monnerjahn

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
½ cup green onion, chopped
8 tbsp butter
2 tsp Cajun seasoning



DIRECTIONS

- 1 Cook pasta according to package directions. Drain and set aside.
- 2 In a large pan over medium-high heat, melt the butter, then add in onions and peppers, and cook down until onions are translucent.
- 3 Add the corn, seasoning and cream, then cook for 10 minutes, until thickened. Stir in the tomatoes.
- 4 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.

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