

Fajita Pasta Bake

Ingredients

- 1 yellow bell pepper, seeded and sliced
- 1 green bell pepper, seeded and sliced
- 1 red bell pepper, seeded and sliced
- 2.5 cups mushroom, sliced
- 1 medium yellow onion, diced
- 1 tablespoon chili powder
- 1 tablespoon paprika
- 1 tablespoon garlic
- 1 tablespoon cumin
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 tablespoons olive oil
- 4 cups penne, uncooked
- 1.5 cups sour cream
- 3 cups shredded pepper jack cheese
- fresh parsley (garnish)

Steps

1. Preheat oven to 400 degrees F
2. In a nonstick baking dish, add
 - 1 sliced yellow bell pepper
 - 1 sliced red bell pepper
 - 1 sliced green bell pepper
 - 2.5 cups sliced mushroom
 - 1 diced medium yellow onion
3. In a small bowl combine
 - 1 tbsp chili powder
 - 1 tbsp paprika
 - 1 tbsp garlic
 - 1 tbsp cumin
 - 1 tsp salt
 - 1 tsp pepper
4. Pour 3 tbsp olive oil and half of the spice mix over the vegetables and toss well to coat
5. Bake vegetables for about 30 mins, stirring occasionally, until tender

6. In a large pot of boiling water, cook 4 cups penne according to package instructions
7. Drain pasta, but save 1 cup pasta water
8. Return drained pasta to the pot and add, mix to combine
 - The roasted vegetables
 - The rest of the spice mix
 - The 1 cup pasta water
 - 1.5 cups sour cream
9. Transfer pasta mixture to the baking dish used for roasting veggies and spread evenly.
Sprinkle 3 cups pepper jack over the top
10. Bake for about 15 mins, until cheese is golden brown
11. Let cool for about 5 mins, garnish with parsley if desired, and serve