



Goulash

Ingredients:

1 pkg. (16 oz.) Rotini Pasta
1 jar (16 oz.) Ragu Classic Alfredo
1 can (~15 oz.) Whole Kernel Sweet Corn
1 pkg. (14 oz.) Hillshire Farms Polska Kielbasa, thawed
1 pkg. (8 oz.) Chicken Fajita Strips, thawed
2 – 3 tbsps. Olive Oil
½ tsp. Goya Adobo, or to taste (optional)
Tabasco Sauce to taste (optional)

Directions:

1. Cook rigatoni pasta according to package directions until it reaches your desired tenderness. Be sure to lightly salt the water and add about 1 tbsp. of oil before adding in the pasta.
2. Meanwhile, slice the sausage into bite-sized pieces, drain the canned corn, and set both aside.
3. In a pan on medium high heat, add 2 – 3 tbsps. of olive oil and the sliced sausages. Sauté for about 2 – 3 minutes, stirring occasionally.
4. Add the chicken fajita strips to the sausage and continue to sauté for an additional 4 – 6 minutes, stirring occasionally. If desired, add in a few splashes of tabasco sauce to taste.
5. Add in the drained corn to the sausage and chicken, mix contents thoroughly, sauté for about another minute, and turn off the heat.
6. By this time, the pasta should be cooked through. Turn off the heat, drain (do not rinse with water) and return pasta to the pot immediately while it is still hot.
7. Add in the sautéed sausage, chicken, and corn mixture to the pasta. Pour in 1 jar of Alfredo sauce. Mix contents thoroughly. Sample the pasta and if desired, add about ½ tsp. or to taste of Goya Adobo. Mix to combine well. Serve immediately.