# Santa Fe Penne

Adopted from:

<https://my.forksmealplanner.com/recipe/256/santa-fe-penne>

### INGREDIENTS

( marks weekend prep items)

1 zucchini

 thinly sliced (≈1 cup)

8 oz frozen corn (≈1 1⁄2 cups)

2 cloves garlic

 minced (≈1 teaspoon)

1⁄2 teaspoon dried oregano

3 oz whole-grain penne pasta (≈2 cups cooked)

1 (15-oz) can black beans drained & rinsed (≈1 1⁄2 cups)

1 (15-oz) can low-sodium fire-roasted diced tomatoes with their juices

2 oz spinach stemmed & torn (≈2 cups)

sea salt

freshly ground black pepper

#### FOR SERVING

2 tablespoons fresh basil (optional)

### YOU'LL NEED

stockpot with lid  
colander  
large skillet

Fire-roasted tomatoes, corn, and black beans bring a touch of Southwestern flavor to this simple weeknight pasta.

**1**

Bring a pot of **water** to a boil (for the **penne**).

**2**

**COOK SANTA FE VEGETABLES**

Meanwhile, in a large skillet over medium heat, cook **zucchini**, **corn**, **garlic**, and **oregano**, stirring occasionally, until **zucchini** is tender, 5 to 7 minutes. Add **water** 1 to 2 tablespoons at a time as needed, to keep vegetables from sticking.

**3**

**COOK PASTA**

Cook **penne** according to package instructions. Drain **penne**, reserving **2 tablespoons** **pasta cooking liquid**. Return **penne** to pot and cover to keep warm.

**4**

**FINISH SANTA FE VEGETABLES**

Add **black beans** and **fire-roasted tomatoes** **with their juices** to vegetables and cook over medium heat until heated through, about 2 minutes.

**5**

**ASSEMBLE & SERVE**

Add **spinach**, **pasta cooking liquid**, and Santa Fe vegetables to **penne**. Cook over medium heat, folding **spinach** into **penne**, until **spinach** has wilted, 1 to 2 minutes. Season with **salt** and **pepper** to taste. Scatter with **fresh basil**, if desired, and serve warm.

Store any leftover pasta in an airtight container in the refrigerator for up to 5 days.

Reheating:

Pasta & Sauce

Recipe by Darshana Thacker. Photo by [Green Evi](http://greenevi.com/).