



Gluten Free Mexican Pasta Bowl

10 portions

Ingredients:

1 1/4 box	Barilla®® Gluten Free Rotini	5 cups	Organic yellow corn
5 cans	Low sodium black beans	5 cups	Shredded mozzarella
7 1/2 cups	Shredded rotisserie chicken	2 1/2 cans	Homemade Salsa Verde
5	Ripe and cubed avocado	2 1/2 bags	Crushed tortilla
2 1/2	Cilantro fist-sized, chopped		

Instructions:

1. Fill a saucepan with water and bring to a boil. Add the rotini and oil and cook as directed on the box. stirring occasionally.
2. While the pasta is cooking, shred the chicken and reserve.
3. Chop avocado and cilantro and reserve. Drain beans and reserve.
4. Once pasta is ready let it cool for 10 minutes.
5. Serve in a soup bowl placing 1 cup of pasta on the bottom and top with all the ingredients, leaving the crushed tortilla chips until the end.
6. Bring to the table with the salsa verde on the side so each person can choose how spicy they like it.

Recipe and phot courtesy of Barilla