Ingredients

* 1 box of pasta
* 2 red bell peppers
* 1/3 c. cilantro
* 1 jalepeno pepper
* 1 can small white beans
* 4 cloves of garlic
* 1 tsp. salt
* 2 yellow onions
* 1 bag frozen corn
* ½ c. of olive oil
* 2 celery stalks
* (Salt & pepper to taste)

Procedure

1. First, bring water (6 c. per box) to a boil.
2. Add pasta (with a pinch of salt) and cook for 12 minutes, or until pasta is desired consistency.
3. Drain pasta and allow it to cool.
4. Meanwhile, put a large pot on a medium heat burner. Coat with olive oil.
5. Dice onions and add to the pot. Cook for 5 minutes, until soft
6. Chop celery, garlic and jalapeno, and add to the pot. Cook together for 10 minutes.
7. Dice the red bell pepper. Drain and rinse the white beans. Thaw the corn. Add these 3 ingredients to the pot, cook for another 5 minutes.
8. Chop cilantro.
9. In a large metal bowl, mix cooked pasta, vegetables, and chopped cilantro. Stir until combined.