Ingredients

Total

* 6 boxes of rotini pasta
* 4 pinches of salt
* 1 c. olive oil
* 4 heads fresh broccoli florets
* 4 red peppers
* 3 squash
* 3 cans black beans
* 4 cans Old El Paso mild red enchilada sauce
* 2 1/3 c. sour cream
* 6 ¼ c. Mexican shredded cheese
* taco shells, crushed

Procedure

1. First, bring ≈ 12 c. water to a boil
2. Next, add 2 pinches of salt to prevent the pasta from sticking
3. Meanwhile, dice the broccoli
4. Cut the pepper into strips
5. Cut the squash into slices
6. Drain and rinse the black beans
7. Once the water is boiling, add 2 boxes of pasta and cook until soft
8. **WITH ADULT SUPERVISION** drain pasta and return to pot
9. Complete pasta steps once again
10. Add the vegetables to a skillet with ½ c. olive oil and both enchilada sauces
11. Remove from heat and stir in sour cream, cheese, and cooked pasta immediately
12. Allow to cool slightly and top with taco shells
13. Separate into two serving dishes (1 for each lunch), cover, and begin cleanup