

Betty's Hearty Soup Can Pasta Recipe



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In this video, Betty demonstrates how to make Hearty Soup Can Pasta. This is a recipe that I made up to fill requests for recipes that are quick and easy, no-fail, no expertise required, economical, quick clean-up, and, most of all—tasty!

Ingredients:

- 6 oz. bow-tie pasta (or any pasta you like)
- ½ teaspoon salt (optional)
- 10 ¾-oz. can condensed tomato soup
- 10 ¾-oz. can condensed cheddar cheese soup
- 1/8 teaspoon ground red pepper (optional)
- cooking oil spray (optional)
- ½ cup shredded sharp Cheddar cheese (optional)

In a medium-sized pot, cook 6 oz. bow-tie pasta according to package directions. I used ½ teaspoon salt in the boiling water. When pasta is done, return it to pot it was cooked in. Add 10 ¾-oz. can tomato soup, 10 ¾-oz. can cheddar cheese soup, and 1/8 teaspoon ground red pepper. Stir to combine. Pour into medium-sized casserole dish (which you may spray with cooking oil spray, if desired). Sprinkle ½ cup shredded sharp cheddar cheese over top. Bake at 350 degrees for about 10 to 12 minutes, or until bubbly and cheese is beginning to brown. (I turned my oven to broil for the last minute or so, to get a nice crusty top.) Remove from oven and EAT! I hope you enjoy this—it is surprisingly good! Love, Betty ♥