



# Creamy Rotel Pasta Fiesta for Tex-Mex Nights

## The Sizzle That Started It All

The first time I smelled this dish, my kitchen filled with smoky paprika and tangy tomatoes. My neighbor brought it over for a potluck. One bite of the creamy, spicy pasta hooked me. **Ever wondered how you could turn a weeknight dinner into something unforgettable?** The mix of melted cheese and zesty Rotel makes it magic. Now it's my go-to for cozy gatherings. Who else loves meals that warm you from the inside out?

## My Cheesy Kitchen Blunder

My first try went sideways. I forgot to soften the cream cheese. Lumps

floated in the sauce like tiny icebergs. A whisk and patience saved the day. **Cooking teaches us to adapt—just like life.** Now I leave the cream cheese out early. Mishaps make the best stories. What's your funniest kitchen fail? Share below!

## Why This Dish Dances on Your Tongue

– The cream cheese and heavy cream create a velvety hug for the pasta. – Rotel's green chilies give a gentle kick that builds with each bite. **Which flavor combo surprises you most?** Is it the smoky paprika or the sharp cheddar? Try it and decide.

## A Tex-Mex Tale

This dish blends Mexican spices with Southern comfort. It popped up in Texas kitchens in the 1970s. \*Did you know Rotel tomatoes were first sold in 1943?\* Families added their twist with local cheeses. Now it's a party staple. Would you serve this at a game night or a family dinner?





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### Ingredients:

| Ingredient                             | Amount                     | Notes                |
|--|----------------------------|----------------------|
| Cavatappi pasta                        | 8 ounces                   |                      |
| Extra virgin olive oil                 | 1 tablespoon               |                      |
| Ground beef                            | 1 pound                    |                      |
| Yellow onion                           | 1 small                    | Finely diced         |
| Garlic                                 | 1 tablespoon               | Minced               |
| Tomato paste                           | 2 tablespoons              |                      |
| Rotel diced tomatoes and green chilies | 2 cans (10 ounces each)    | Undrained            |
| Beef broth                             | 2 cups (16 ounces / 480 g) |                      |
| Worcestershire sauce                   | 2 tablespoons              |                      |
| Chili powder                           | 2 teaspoons                |                      |
| Paprika                                | 2 teaspoons                |                      |
| Kosher salt                            | 1 teaspoon                 |                      |
| Heavy whipping cream                   | ½ cup (119 g)              |                      |
| Cream cheese                           | 4 ounces                   | Softened             |
| Sharp cheddar cheese                   | 1 cup (113 g)              | Shredded             |
| Pepper jack cheese                     | 1 cup (113 g)              | Shredded             |
| Fresh parsley                          | As needed                  | Chopped, for garnish |
| Tomato                                 | As needed                  | Diced, for garnish   |
| Jalapeño pepper                        | As needed                  | Diced, for garnish   |

## How to Make Creamy Rotel Pasta Fiesta

### Step 1

See also [Ultra Juicy Homemade Turkey Burgers](#)

Boil salted water in a large pot. Add cavatappi pasta and cook until al dente. Save  $\frac{1}{2}$  cup pasta water before draining. Set pasta aside for later. (Hard-learned tip: Undercook pasta slightly—it'll finish in the sauce.) **Step 2** Heat olive oil in a skillet over medium heat. Brown ground beef with diced onion. Cook until beef is done and onion is soft. Drain extra grease if needed. **What's the best way to soften onions fast? Share below!** **Step 3** Stir in garlic and tomato paste. Cook for 1 minute, stirring nonstop. This deepens the flavor. Don't let the paste burn. **Step 4** Add Rotel tomatoes, beef broth, and Worcestershire sauce. Sprinkle in chili powder, paprika, and salt. Stir well and simmer for 10 minutes. The sauce will thicken slightly. **Step 5** Reduce heat to low. Mix in heavy cream and softened cream cheese. Stir until smooth. Add shredded cheeses and melt fully. **Step 6** Toss cooked pasta in the sauce. Thin with reserved pasta water if needed. Garnish with parsley, tomato, and jalapeño. Serve hot. **Cook Time:** 35 minutes **Total Time:** 45 minutes **Yield:** 6 servings **Category:** Dinner, Tex-Mex

## 3 Twists on This Tex-Mex Classic

**Vegetarian** Swap beef for black beans or lentils. Use veggie broth instead of beef. Keep the creamy cheese goodness. **Spicy** Double the jalapeños and add cayenne pepper. Top with hot sauce for extra kick. Not for the faint of heart. **Seasonal** Add roasted corn or diced zucchini in summer. Try butternut squash in fall. Fresh flavors shine. **Which twist would you try first? Vote in the comments!**

## Serving Ideas & Pairings

Serve with garlic bread or a crisp green salad. Add avocado slices for extra creaminess. A side of charred corn completes the meal.

See also Savory Tamale Pie Delight

Pair with a cold Mexican lager or a tangy margarita. For a non-alcoholic option, try limeade or hibiscus tea. Both refresh and balance the richness. **Which would you choose tonight? Tell us below!**





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### Storing and Reheating Tips

Let's keep this fiesta going! Store leftovers in an airtight container in the fridge for up to 3 days. Reheat gently on the stove with a splash of broth to revive the creaminess. Freeze portions for up to 2 months—thaw overnight before warming. \*Fun fact\*: This dish tastes even better the next day as flavors meld. Batch-cook? Double the recipe and freeze half for a future busy night. Ever tried freezing pasta dishes? Share your tricks below!

### Troubleshooting Common Hiccups

Sauce too thin? Simmer longer or add a pinch of cornstarch mixed with water. Too thick? Stir in reserved pasta water or broth. Cheese clumping? Ensure cream cheese is soft and heat is low when adding. Why this matters: Texture makes or breaks a pasta dish. Had a kitchen mishap? Tell us how you fixed it—we've all been there!

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Use gluten-free pasta and check labels on broth and Worcestershire sauce. **Q: How far ahead can I prep this?** A: Cook the sauce 1-2 days early; add pasta fresh when serving. **Q: Swap for ground turkey?** A: Absolutely—just add a dash more chili powder for depth. **Q: Can I halve the recipe?** A: Yep! Adjust cook times slightly—sauce thickens faster in smaller batches. **Q: Missing Rotel?** A: Use diced tomatoes + a small can of green chiles. Which swap will you try?



## Until Next Time

Hope this dish brings joy to your table. Why this matters: Food connects us. \*Fun fact\*: My grandkids call it “confetti pasta” for the colorful garnishes. **Tag @SavoryDiscovery on Pinterest with your creations!** Happy cooking! —Elowen Thorn.

See also Creamy Chicken Pot Pie Noodle Bake