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Pasta Twists

3 cups corkscrew pasta	1 (4 ounce) jar sliced pimientos, drained
1 Tbsp. extra virgin olive oil (EVOO)	Chicken or vegetable broth (to moisten the mixture)
2 tsp. minced garlic	¼ cup Deacon's Salsa (your choice of flavor)
½ tsp. dried oregano	½ cup fresh cilantro, julienne
1 (4 ounce) can chopped green chilies	Salt and Tabasco to taste
2 (10-ounce) packages frozen corn kernels, thawed and drained	¼ cup Sweetwater Valley, Fiery Fiesta, shredded (optional)

Sauté garlic in EVOO until little browned add oregano, chilies, corn, and pimientos. Add just enough broth to keep the mixture moist to a fluffy consistence, but not soggy. Maintain the mixture on low temperature until ready to combine with pasta.

Bring a pot of salted water to a boil. Add pasta and cook until tender but still firm to the bite, 8 to 10 minutes. Drain the pasta and add the mixture above, salt to taste. Sprinkle with Tabasco and mix with fresh cilantro. Add shredded cheese if desired. Serve immediately.