

# Smoky Chipotle Pasta

**Servings:** 2–3   **Prep Time:** 5 minutes   **Cook Time:** 12 minutes   **Total Time:** 17 minutes

This smoky chipotle pasta is a fast, bold-flavored dinner made with penne, tomato sauce, creamy chipotle heat, and sweet corn. It's comforting yet exciting — smoky, lightly spicy, and creamy without feeling heavy.

It comes together in under 20 minutes using pantry staples, making it perfect for busy weeknights when you want big flavor with minimal effort.

## Why You'll Love This Recipe

- Ready in 17 minutes from start to finish
- Smoky, creamy, and customizable heat
- Uses pantry ingredients you may already have
- Naturally meatless, but easy to add protein
- Perfect balance of spicy chipotle + sweet corn

## Ingredients

- 8 oz penne pasta
- 1 cup tomato sauce
- 1 Tbsp chipotle sauce (from canned chipotle in adobo or bottled)
- ½ cup corn (fresh, frozen, or canned)
- ¼ cup cream (heavy cream or half-and-half)
- Salt & pepper to taste
- Optional: parsley or cheese for garnish

## Ingredient Notes & Substitutions

**Chipotle sauce:** Adds smoky heat; start with 1 Tbsp — it's potent.

**Cream:** Heavy cream is richest; half-and-half works well too.

**Corn:** Adds sweetness to balance spice; frozen or canned both work.

**Pasta shape:** Penne holds sauce well; rigatoni or rotini are great substitutes.

## Instructions

- Step 1: Cook the pasta**  
Boil salted water and cook penne until al dente. Reserve 2 Tbsp pasta water, drain, and set aside.
- Step 2: Make the smoky chipotle sauce**  
Heat skillet over medium. Add tomato sauce, chipotle sauce, and cream. Stir 1–2 minutes until smooth and gently bubbling. Season with salt and pepper.
- Step 3: Add the corn**  
Stir corn into sauce and cook 1 minute until heated through.
- Step 4: Combine pasta & sauce**  
Add penne and toss 2 minutes until glossy. Add reserved pasta water if needed.
- Step 5: Serve**  
Plate immediately and garnish with parsley, cheese, or crushed red pepper.

## Tips for Best Results

- Salt pasta water generously — it seasons the dish
- Drain canned corn well before adding
- Add a splash of cream right before serving for extra silkiness

## Storage & Reheating

**Refrigerator:** Store up to 3 days in airtight container.

**Reheat:** Warm gently with a splash of water or cream to loosen sauce.

## Variations & Add-Ins

- Add protein: grilled chicken, shrimp, or crumbled sausage
- Extra smoky: add ¼ tsp smoked paprika
- Spicier: add more chipotle or crushed red pepper
- Cheesy: finish with Parmesan or Monterey Jack