**Pantry Pasta**

**Ingredients**

* 4 Tablespoons of Unsalted Challenge Butter
* ½ cup of diced onion
* 8 ounces (1 package) of Challenge Cream Cheese, softened
* 1 (10.75 ounce) can of your favorite condensed cream soup
* 1 pound of your favorite pasta, cooked as directed

**Pick at least one protein from the following list-**

* 2 cups of diced leftover chicken, beef or pork
* 1 can of tuna, drained
* 1 can of salmon, drained bones and skin removed
* 1 can of chicken, drained
* 1 (12 ounce) package of firm tofu, diced
* 1 can of black beans, drained

**Pick at least one vegetable from the following list-**

* 1 can of mixed vegetables or vegetable of choice, drained
* 1 can of mushrooms, drained
* 1 can or jar of artichokes, drained
* 1 can or jar of sundried tomatoes, drained
* 1 can of diced tomatoes, drained
* 2 cups of frozen vegetables of your choice
* 2 cups of cooked leftover veggies

**Pick one or more seasoning from the following list-**

* Garlic powder
* Onion Powder
* Italian Seasoning
* Tarragon
* Parsley
* Chipotle Powder
* Lemon Pepper
* Dill
* Lemon Zest

**Pick at least one garnish from the following list-**

* Capers
* ¾ cup of crushed crackers of choice, combined with 4 tablespoons of melted Challenge Butter
* Parmesan cheese
* Cheddar Cheese
* Crushed Potato Chips
* Packaged Fried Onions
* Bacon Bits
* Dried parsley

**Directions**

In a large pan over medium heat, add butter and diced onions. Stir and cook until onions are soft, about 3-4 minutes.

Stir in cream cheese and soup to create sauce.

Time to add your choices to the sauce! Stir in your choice of protein, vegetable and seasoning.

Toss sauce with cooked pasta. Sprinkle with desired garnish and serve!

Creates 6 servings