

YIELD: 6 SERVINGS

## One Pot Chili Mac

**PREP TIME**

5 minutes

**COOK TIME**

25 minutes

**TOTAL TIME**

30 minutes



### Ingredients

- 1 Pound of Ground Beef
- 1 medium onion, diced
- 2 Tablespoons of garlic or garlic paste
- 2 (14 ounce) cans chicken broth or 3 1/2 cups!
- 1 (14.5 ounce) can diced tomatoes
- 1/2 can (14.5 ounce) white kidney beans, drained and rinsed
- 1/2 can (14.5 ounce) kidney beans, drained and rinsed
- OR use 1 can of either of the kidney beans so as to not have extras laying around.
- 2 teaspoons chili powder
- 1 1/2 teaspoon cumin
- 1/2 teaspoon season salt
- 1/4 teaspoon ground pepper
- 10 ounces uncooked elbow pasta noodles
- 2 cups sharp cheddar cheese, shredded

### Instructions

In a large dutch oven or pot, cook ground beef & onion until ground beef is cooked through and onion is soft and translucent. Add garlic and cook for 2 more minutes.

Drain if needed {depends on fat content of ground beef}

Add chicken broth, tomatoes, white kidney beans, kidney beans, chili powder, cumin, salt & pepper. Mix well and bring to a boil.

Add pasta and boil 12 - 15 minutes until pasta is cooked through. Stir as needed.

When pasta has absorbed liquid and is cooked through, add cheese and mix well.

Cook for another 5 minutes or until pasta is cooked through.

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