

Chili Mac N' Cheese

1-1/2 cup uncooked macaroni
1 pound ground beef
2 tablespoons minced garlic
1 can (15 oz.) kidney beans, drained [and rinsed]
1 can (14.5 oz) diced tomatoes, undrained
1 can (8 oz.) tomato sauce
1 can (6 oz.) tomato paste
1-1/2 tablespoon chili powder

HERE'S WHAT YOU'LL NEED

1/2 tablespoon ground cumin
salt & pepper, to taste
1 cup shredded cheddar cheese

LET'S GET STARTED

1. Start by browning your ground turkey in the pot you will be using to stew your chili.
2. Simultaneously, bring about 2 cups of water to a boil with a dash of salt.
3. When the turkey is cooked through, add your chili ingredients and turn until well mixed.
4. Add macaroni to boiling water and cook as directed. Drain pasta and add to chili mixture.
5. Mix in about 1 cup of cheddar cheese until melted.
6. Stew for 10 to 20 minutes. Stir occasionally to keep macaroni moist.
7. Serve topped with shredded cheddar cheese and sour cream.