



Chili Mac

Serves 4-6

1 pound of lean ground beef
1 regular size can of chili beans
1 large can of crushed tomatoes, unseasoned
2 cups elbow macaroni
chili powder
salt and pepper

In a skillet, brown ground beef until crumbly, then drain fat and set aside (this can be done while macaroni is cooking). In large pan, boil water to which 1 teas. salt has been added. When the water is boiling rapidly, add the macaroni and stir immediately to keep from sticking. Drain when done (follow package directions for time) and return to pan.

Add the ground beef, the can of chili beans, and the tomatoes. Add between 1 teaspoon to 1 tablespoon chili powder, depending on taste. Serve with grated cheddar cheese. (Kevin likes this with tortilla chips on the side).