

# ONE POT CHILI MAC AND CHEESE

PREP 10 MIN



COOK 20 MIN

## INGREDIENTS

1 tbsp olive oil  
2 cloves garlic, minced  
1 onion, diced  
8 ounces ground beef  
4 cups beef broth  
14 oz can diced tomatoes  
3/4 cup canned white kidney  
beans, drained and rinsed  
3/4 cup canned kidney beans,  
drained and rinsed  
2 tsp chili powder  
1/4 tsp chipotle powder  
1 1/2 tsp cumin  
salt and pepper to taste  
10 ounces uncooked pasta  
(elbow)  
3/4 cup shredded cheese  
2 tbsp chopped fresh cilantro

## DIRECTIONS

Heat olive oil in a large skillet or Dutch oven over medium high heat. Add garlic, onion and ground beef, and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks; drain excess fat.

Stir in beef broth, tomatoes, beans, chili powder and cumin; season with salt and pepper, to taste. Bring to a simmer and stir in pasta. Bring to a boil; cover, reduce heat and simmer until pasta is cooked through, about 13-15 minutes.

Remove from heat. Top with cheese and cover until melted, about 2 minutes.

Serve immediately, garnished with cilantro, if desired.