Cape May Community FOOD CLOSET

40 YEARS OF SERVICE TO THE COMMUNITY

CHILI MAC N' CHEESE

Serves 8

1 tbsp margarine or oil
1 small chopped onion
1 chopped pepper
dried thyme
1 lb. ground beef
Contents of spice sack
Contents of Chili No Beans bag
1 lb egg noodles
8 oz cheese cubed Pinch of

Hot sauce to taste

1. Boil large pot of water (salting optional). When water is at a rolling boil, add egg noodles and cook until al dente (follow directions on the package). Drain noodles but do not rinse
2. While water is boiling, melt margarine in medium size sauté pan
3. Add chopped onions and pepper and cook until vegetables start to soften
4. Add ground beef in small chunks and cook thoroughly stirring often
5. Drain excess fat from pan
6. Add contents of spice sack and stir until it is thoroughly mixed and fragrant
7. Add the contents of the Chili No Beans to the vegetable beef mixture and heat thoroughly
8. Once the mixture is heated through, add cheese and stir until cheese is melted throughout the chili.
9. Transfer the noodles to the pot and add the chili mixture to the noodles. Stir until completely mixed
10. Adjust seasoning and add hot sauce to taste