

EASY CHILI MAC SKILLET DINNER



Easy Chili Mac Skillet Dinner will be a huge hit with the family and provides a quick nutritious, delicious meal for a busy weeknight!

INGREDIENTS

- 1 lb. extra-lean ground beef
- 1 small onion, chopped
- 1 small green pepper, diced
- 1-15 oz. can red kidney beans, rinsed and drained
- 1- 8 oz. can tomato sauce
- 1 can diced fire roasted tomatoes
- 1/2 cup dry cheese tortellini or any small dry pasta
- 1/2 cup water
- 1 Tbsp. chili powder
- 1/2 tsp. garlic powder
- 1 tsp. cumin
- 1 tsp. dried cilantro
- 1/4 tsp. red pepper flakes
- 1/2 tsp. salt
- 1/2 tsp. ground black pepper
- 3 Tbsp. grated parm cheese
- 1 cup Mexican blend cheese, grated

INSTRUCTIONS

1. In a large skillet add some olive oil and sauté onions and pepper, until translucent. Mix in all the dry spices and cook until fragrant.
2. Add ground meat to onion mixture and cook through.
3. Add in the kidney beans, tomato sauce, tomatoes, dry pasta, cheese powder and water. Bring to a boil, cover, reduce to simmer, and cook for 20 min. Top with the cheese in the last few minutes.