



Tex Mex Chili Mac

Easy and fun twist on chili.

INGREDIENTS

- 1 lb ground beef or ground turkey
- 1 medium green bell pepper, chopped
- 2 tsp chili powder
- 1 tsp ground cumin
- 1 (6.2 oz) package PASTA RONI® Shells & White Cheddar
- 3/4 cup salsa
- 1 (16 oz) can pinto or kidney beans, rinsed and drained
- 1/4 cup thinly sliced green onions or chopped cilantro

HOW TO MAKE

DIRECTIONS

Cook and stir ground beef, bell pepper, chili powder and cumin in large skillet over medium high heat 4 to 5 minutes or until beef is browned. Drain fat. Remove from skillet: set aside.

Add 2 ½ cups water to same skillet; bring to a boil. Stir in pasta. Return to a boil. Reduce heat to medium. Gently boil uncovered 12 to 14 minutes or until pasta is tender, stirring occasionally.

Stir beef mixture back in skillet with salsa, beans and Special Seasonings packet; cook 1 to 2 minutes longer or until heated through. Sprinkle with green onions.



PREP
TIME
5 min



COOK
TIME
25 min



SERVES
4

PRODUCT

