

Chili Pasta Skillet

- 1 lb. lean ground beef
- 1 cup **chopped onion**
- 1 15 ounce can red kidney beans, black beans, or red beans, rinsed and drained
- 1 14 1/2 ounce can diced tomatoes, undrained
- 18 ounce can tomato sauce
- 1/2 cup dried **elbow macaroni** (2 ounces)
- 1 4 ounce can diced green **chile peppers**, drained
- 2 teaspoons chili powder
- 1/2 teaspoon garlic salt
- 1/2 cup shredded Monterey Jack or cheddar cheese (2 ounces)



Directions:

1. In a large skillet cook meat and onion until meat is brown and onion is tender. Drain off fat.
2. Stir in beans, undrained tomatoes, tomato sauce, uncooked macaroni, chile peppers, chili powder, and garlic salt.
3. Bring to boiling; reduce heat. Simmer, covered, about 20 minutes or until macaroni is tender, stirring often.
4. Remove skillet from heat; sprinkle mixture with cheese. Cover and let stand about 2 minutes or until cheese is melted.

Makes 6 servings