

One Pot Chili Mac N Cheese

- 1 tablespoon olive oil
- 1/2 green pepper (diced)
- 2 cloves garlic, minced
- 1 onion, diced
- 2 lbs ground beef
- 5 cups chicken broth
- 3/4 cup milk
- 1 (14.5-ounce) can diced tomatoes
- 15 ounce canned white kidney beans, drained and rinsed
- 15 ounce canned kidney beans, drained and rinsed
- 2 -1/2 teaspoons chili powder
- 2 teaspoon cumin
- Kosher salt and freshly ground black pepper, to taste
- 16 ounces elbow macaroni (I used Protein Pasta)
- 3/4 cup shredded cheddar cheese
- 5 oz of Velveta Cheese

DIRECTIONS:

1. Heat olive oil in a large skillet or Dutch oven over medium high heat. Add garlic, onion, pepper and ground beef, and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks; drain excess fat.
2. Stir in chicken 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. Then add milk and Velveta, stir until thick and melted.
3. Remove from heat. Top with sharp cheese and cover until melted, about 2 minutes.