



Macaroni & Cheese

Cooper® Sharp Chili Mac and Cheese



MELT SLICE SHRED



Serves: 4

Ingredients

- 1 pound lean ground beef*
- 1 small yellow onion
- 1/2 green pepper, diced
- 1/2 red pepper, diced
- 1 tablespoon minced garlic
- 2 cups marinara sauce
- 1 (10-ounce) can diced tomatoes, drained
- 1 can kidney beans, drained
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 1 pound elbow macaroni, cooked to package directions
- 1 cup milk
- 1 tablespoon butter
- 1 1/2 cups Cooper® Sharp White or Yellow cheese, sliced and chopped

Directions

1. In a large skillet, add a tablespoon of oil and sauté onions, peppers, and garlic until soft. Remove the sautéed veggies and set aside.
2. Add the ground beef and brown over medium-high heat. Season with chili powder and cumin. Add marinara sauce, diced tomatoes, and kidney beans to the sautéed onions and beef mixture.
3. In a large saucepan, add 1 cup of milk and heat over medium heat. Add 1 tablespoon butter, then add the chopped Cooper® cheese and stir until cheese is blended with milk. Add the cooked macaroni noodles.
4. Reduce heat to medium-low, then add the chili and stir until well mixed.
5. Serve in large bowls and garnish with sour cream and chopped green onions.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.