

Homemade Chili Mac Hamburger Helper Recipe

1 lb ground beef (SENCA will provide the ground beef)
2 3/4 cups hot water
Elbow macaroni-in jar
Can diced tomatoes
Packet of dried milk powder-in jar
Packet for sauce-in jar
1 cup cheddar or jack cheese, shredded
Brown ground beef in a large skillet; drain. Add 2 3/4 cups hot water, elbow macaroni, tomatoes, packet of dried milk and packet of sauce mix. Bring to a boil. Cover and simmer on low for about 12 minutes, stirring occasionally, until elbow macaroni is tender. In the last few minutes of cook time, stir in the cheese; cover the pot again for the final few minutes of cook time. When the pasta is tender and the cheese is melted, turn off heat and uncover. Let mixture stand, uncovered, about 5 minutes. It will continue to thicken as it stands.

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