



Manny's Chili Mac

Beef | Beans- Legumes | Chili | Noodles-Pasta | Vegetables

RATING ★★★★★	SERVINGS 8-10	DIFFICULTY Easy
PREP TIME 15 mins	COOK TIME 50 mins	TOTAL TIME 1 hr 5 mins

Ingredients

- 2 cups elbow macaroni
- 2 teaspoons olive oil
- 1 large onion, chopped
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- 5 cloves garlic, minced
- 1 (14.5-ounce) can diced tomatoes, undrained
- 1 (8-ounce) can tomato sauce
- 1 tablespoon hot sauce
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground black pepper
- 1 (15-ounce) can black beans, drained and rinsed
- 1 (12-ounce) can whole kernel corn, drained
- 1 cup shredded Cheddar cheese

Optional Toppings:

- Top With Avocado Slices, or
- 1/4 cup guacamole
- Raw Onions, diced small

Directions

- Bring a large pot of lightly salted water to a boil.
- Cook elbow macaroni in the boiling water until al dente; follow the pasta package instructions.
- Drain and set aside.
- Heat olive oil in a large skillet over medium heat.
- Cook and stir onion, bell peppers, and garlic in the hot oil until the onion is softened, 5 to 10 minutes.
- Mix tomatoes and their juices, tomato sauce, hot pepper sauce, chili powder, cumin, cayenne pepper, and black pepper into the onion mixture.
- Bring to a boil.
- Add pinto beans, black beans, and corn,
- Reduce the heat to low, cover the skillet, and simmer the chili for 30 minutes.
- Stir in the macaroni, cover the skillet, and simmer until heated through, about 5 minutes.
- Top with optional toppings, if desired.