

LA CASITA STYLE CHILI MAC

CATEGORY Dinner

COOK TIME 30 +/- minutes

INGREDIENTS

- 1 lb ground beef
- 1/2 cup Half & Half
- 12 oz uncooked macaroni shells
- 2 tbsp chili powder
- 1 tbsp seasoned salt
- ½ tsp fresh cracked pepper.
- 1 tsp dried parsley
- 1 ½ tsp garlic powder
- 1 tbsp dried onion bits
- ½ tsp smoked paprika
- 1.5 cups shredded cheddar cheese

NOTES FROM LA CASITA

This midweek meal took 30 minutes to prepare and cook. If you're short on time then follow this recipe. The dry ingredients are staples to any spice rack.



DIRECTIONS

1. Combine all dry seasonings in a small bowl, and set aside.
2. Heat a large skillet over medium-high heat.
3. Brown beef until cooked through and no longer pink. Drain any fat.
4. Add spices and La Casita Hot Sauce Abuela's Mild and stir to combine.
5. In a separate pot, boil noodles al dente.
6. While the pasta boils, add the shredded cheese and Half & Half.
7. Mix well.
8. Drain pasta and add to the meat.
9. Mix Well and plate.
10. Optional to garnish with fresh parsley and/or some fresh parmesan cheese.

