



1 pound mushrooms sliced
1 pound ground pork
1 tablespoon olive oil
1 onion chopped
2 garlic cloves minced

1 can whole tomatoes
2 cups vegetable stock
1 pound elbow macaroni
1 cup shredded Cheddar cheese

To a skillet add mushrooms and cook over medium heat until browned. Set aside.

In a large skillet, brown the ground pork over medium heat until no longer pink and cooked through.

To a sauce pan add olive oil and heat over medium-high heat. Add onion and garlic and sauté until softened.

Add canned whole tomatoes to the pan and crush them up with a potato masher. Add vegetable stock, mushrooms, and ground pork. Bring to a boil.

Stir in the elbow macaroni and cook until it is al dente.

Spoon into a bowl and cover with shredded cheddar cheese.

Serve