



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ONE POT CHILI MAC AND CHEESE

1 tablespoon olive oil	$\frac{3}{4}$ cup canned kidney beans, drained and rinsed
2 cloves garlic, minced	2 teaspoons chili powder
1 onion, diced	1 $\frac{1}{2}$ teaspoons cumin
8 ounces ground beef	Kosher salt and ground black pepper, to taste
4 cups chicken broth	10 ounces elbow macaroni
1 (14.5 oz) can diced tomatoes	$\frac{3}{4}$ cup shredded cheddar cheese
$\frac{3}{4}$ cup canned white kidney beans, drained and rinsed	2 tablespoons chopped fresh parsley

1. Heat olive oil in a large skillet or Dutch oven over medium high heat. Add garlic, onion, and ground beef, and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks; drain excess fat.
2. Stir in chicken broth, tomatoes, beans, chili powder, cumin, season with salt and pepper, to taste. Bring to a simmer and stir in pasta. Bring to a boil; cover, reduce heat, and simmer until pasta is cooked through, about 13-15 minutes.
3. Remove from heat. Top with cheese and cover until melted, about 2 minutes.
4. Serve immediately, garnished with parsley, if desired.