



Noreen's Kitchen

One Skillet Chili Mac

Ingredients

2 cups dry macaroni pasta
2 cups water
1 quart or 4 cups prepared chili

1 cup shredded cheddar cheese
1/2 teaspoon salt

Step by Step Instructions

Place macaroni and water in a large, deep skillet over medium high heat.

Cook until water is nearly absorbed completely and pasta is cooked through but not mushy.

Add chili and stir well to combine. Heat to a simmer.

Sprinkle cheese over the chili mac and turn off the heat.

Cover and allow the cheese to melt for about five minutes.

Serve with a salad for a complete meal.

Enjoy!