

Slow Cooker Chili Mac

Servings: 6-8

Time: 10 minutes prep. 7-8 hours on low cooking time

Difficulty: easy

Ingredients:

- Ground beef, at least 90% lean
- 4 cloves garlic, minced finely
- 1 onion, diced
- 1 (28 oz) can of tomatoes, diced, crushed, or sauce works
- 1 (16 oz) can of tomatoes
- 1 can kidney beans, drained
- 2 cups beef stock
- 2 tablespoons chili powder (if you like less heat start with 1 and taste)
- 1 teaspoon cumin
- Salt and pepper to taste
- If you like you can add chopped pepper, canned corn drained, black beans drained and rinsed, extra veggies to your liking
- 8 oz elbow pasta
- Sour cream, shredded sharp cheddar cheese, green onions, as desired for serving

Directions:

1. Mix all ingredients except for pasta in the slow cooker bowl. Cook for 6 to 7 hours on low.
2. 30 minutes prior to serving stir and add pasta to dish. Stir well every 10 minutes until pasta is cooked usually 20- 30 minutes.
3. Serve hot with toppings as desired.