

Chili Pasta Skillet- One Pot Meal by Lynn's Recipes



Lynn demonstrates how to make a super easy one pot meal, Chili Pasta Skillet. You can make this in a large skillet or pot, but I am using my Pampered Chef Rock Crok. From Better Homes and Gardens.

Makes 6 servings

Ingredients:

- 1 pound lean ground beef, or you can substitute ground turkey, if desired
- 3/4 cup chopped onion
- 1 (15 ounce) can red kidney, beans, black beans or red beans, rinsed and drained
- 1 (14-1/2 ounce) can diced tomatoes, undrained
- 1 (8 ounce) can tomato sauce
- 1/2 cup (2 ounces) dried elbow macaroni
- 1 (4 ounce) can diced green chili peppers, drained
- 2 teaspoons chili powder
- 1/2 teaspoon garlic salt
- Red Pepper Flakes, to taste for extra heat, if desired, optional
- 1/2 cup shredded Monterey Jack or cheddar cheese (2 ounces)

In a large skillet cook meat and onion until meat is brown and onion is tender. Drain if necessary

Stir in beans, undrained tomatoes, tomato sauce uncooked macaroni, chile peppers, chili powder, red pepper flakes, if using, and garlic salt. Bring to a boil; reduce heat. Simmer, covered, about 20 minutes or until macaroni is tender, stirring often. Remove skillet from heat;

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sprinkle mixture with cheese. Cover and let stand about 2 minutes or until cheese is melted.

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