

# Blended Chili & Macaroni



- The secret ingredient in this classic blended chili macaroni is the addition of the diced mushrooms; they make it moist and more flavorful.

## INGREDIENTS:

1 pouch (40 oz) Monterey Finely Diced Mushrooms – Unseasoned  
5 LB Ground Beef (85/15/% recommended)  
3 Tbsp Taco or Chili Seasoning  
10 cups Beef Broth  
5 cans (15.5 oz) Kidney Beans, drained

30 oz Tomato Paste  
5 cups Medium Spicy Salsa  
10 cups Elbow Macaroni, uncooked  
Optional Garnish: Shredded Cheese, Sour Cream, Cilantro

## DIRECTIONS:

- In large skillet, brown and drain meat; mix in finely diced mushrooms and taco seasoning.
- Add broth, kidney beans, tomato paste, salsa and macaroni to skillet; mix well.
- Bring mixture to a boil then cover and simmer on low for 15 minutes, stirring occasionally.
- Serve topped with cheese, sour cream and/or cilantro.

### PREP TIME:

15 minutes

### COOK TIME:

25 minutes

### SERVINGS:

40