



Chili Mac

This hearty, easy cheesy meal will satisfy your whole family.

Yield: 4 servings

Ingredients

- 1 (15oz) can chili, or 2 cups thick homemade chili (use 2 cans or 4 cups if you like more chili than mac)
- 2 tablespoons butter
- ¼ cup milk
- 1 (5 oz) box [Pamela's Mac N' Cheese](#) or [Spicy Mac N' Cheese Pasta Meal](#)
- 2 tablespoons chopped green onions (optional)

Directions

Start medium pot of water to boil. In a small pot heat the chili and let simmer while you make the Mac N' Cheese.

Heat butter and milk together in microwave until hot. Add pasta to boiling water and cook for 10 minutes, until al dente or as you like it. When cooked, pour pasta into colander and let drain. Pour hot milk with butter into hot pasta pot; add cheese packet, mix well, and cook on medium low for a minute or two until sauce starts to simmer and thicken. Vigorously shake hot pasta one more time, add to pot with bubbling cheese sauce, and mix well.

To serve, scoop ½ cup Mac N' Cheese on top of ½ cup chili, sprinkle with green onions, and serve immediately while hot.

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