

Chipotle Mac & Cheese

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Servings: 8

Preparation Time: 35 minutes

Bake Time: 30 minutes

This recipe freezes well.

To use a frozen casserole. Thaw in the refrigerator overnight. Remove from the refrigerator 30 minutes before baking. Cover and bake at 350 degrees for 60 minutes. Uncover. Bake 8 to 10 minutes longer or until bubbly and the cheese is melted.

1 package (16 oz) spiral pasta
2 pounds ground beef
2 large onions, chopped
2 large green peppers, chopped
3 cloves garlic, minced
1 can (28 oz) crushed tomatoes
1 can (10 3/4 oz) condensed cheddar cheese soup, undiluted
1/2 cup 2% milk
1 chipotle pepper in adobo sauce, chopped
2 tablespoons chili powder
1 tablespoon ground cumin
1 teaspoon cayenne pepper
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups (8 oz) Monterey Jack cheese, shredded
2 tablespoons fresh cilantro (optional), minced

Cook the pasta according to package directions to al dente.

Meanwhile, in a Dutch oven over medium heat, cook the beef, onions, green peppers and garlic until the the meat is no longer pink. Drain.

Stir in the tomatoes, soup, milk, chipotle pepper and seasonings. Bring to a boil. Reduce the heat. Cover and simmer for 15 minutes or until thickened.

Drain the pasta. Stir into the meat mixture. Divide between two greased 8-inch square baking dishes. Sprinkle with the cheese and cilantro, if desired.

Cool, cover and freeze one casserole for up to three months.

Preheat the oven to 350 degrees.

Cover and bake the remaining casserole for 20 minutes.

Uncover the casserole. Bake 8 to 10 minutes longer or until its bubbly and the cheese is melted.

Per Serving (excluding unknown items): 498 Calories; 40g Fat (71.7% calories from fat); 27g Protein; 8g Carbohydrate; 2g Dietary Fiber; 123mg Cholesterol; 402mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 6 Fat.