

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Cheeseburger Macaroni Skillet

Yield: 6 servings

INGREDIENTS:

1 lb. lean ground beef (93% lean)
8 oz. uncooked whole wheat macaroni
3 cups reduced-sodium beef broth
¾ cup fat-free milk
3 tbsp. ketchup
1 tsp. prepared mustard
2 tsp. Montreal Steak Seasoning

¼ tsp. onion powder
1 cup (4 oz.) shredded cheddar cheese
Optional: Minced fresh chives (for garnish)



DIRECTIONS:

- ♥ In a large skillet, cook beef over medium heat until no longer pink, breaking into crumbles. Drain.
- ♥ Stir in macaroni, broth, milk, ketchup, mustard, steak seasoning, and onion powder; bring to a boil.
- ♥ Reduce heat; simmer uncovered 10-15 minutes or until pasta is tender. Stir in cheese until melted. Sprinkle with chives.

Compliments of Eat Your Heart Out Edibles

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