



Chili Mac and Cheese with Cheesy Puffs

Servings: 6

Ingredients

- 1 tablespoon olive oil
- 1 pound ground beef
- 1/2 cup onion, diced
- 2 garlic cloves, minced
- 1 28-ounce can crushed or pureed tomatoes
- 1 teaspoon paprika
- 1/2 teaspoon chipotle chile powder
- 1 teaspoon ground cumin
- 1 teaspoon onion powder
- 3/4 cup corn kernels, roasted or fresh
- 1 cup macaroni pasta
- 1 cup (4 ounces) Wisconsin fontina cheese, shredded
- 1 1/2 cups (6 ounces) Wisconsin gouda cheese, shredded
- 2 cups cheese puffs, crushed
- Cilantro, for garnish

Directions

In large 10-12 inch pan, heat olive oil over medium. Add ground beef and cook until no longer pink. Carefully drain beef; add onion, garlic and crushed tomatoes. Stir until well mixed. Add paprika, chipotle, cumin, onion powder and corn. Stir and simmer, uncovered, for about 15-20 minutes over low heat. Meanwhile, cook pasta per package instructions. Drain.

Gently fold pasta and shredded cheese into beef chili mixture. Sprinkle cheese puffs over; simmer 5 minutes until melted cheese starts to bubble around edges of pan. Garnish with cilantro leaves, if desired. Serve immediately.



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