

Chili Macaroni and Cheese by Taste of Home

2-1/2 pounds lean ground beef (90% lean)
1 medium onion, chopped
1 medium green pepper, chopped
1 banana pepper, finely chopped
2 cans (28 ounces each) diced tomatoes, undrained
2 cans (16 ounces each) kidney beans, rinsed and drained
2-1/2 teaspoons chili powder
2 teaspoons ground cumin
2 cups uncooked elbow macaroni
4 cups shredded cheddar cheese

Optional: Sour cream and additional shredded cheddar cheese

In a Dutch oven, cook beef, onion and peppers over medium-high heat until beef is no longer pink and vegetables are tender, breaking up beef into crumbles, 8-10 minutes; drain. Transfer to a 7-qt. slow cooker. Stir in tomatoes, beans, chili powder and cumin. Cook, covered, on low until flavors are blended, 5-6 hours.

Meanwhile, cook macaroni according to package directions; drain. Add to the slow cooker. Stir in cheese until melted. If desired, serve with sour cream and additional cheese.