

# CHILI MACARONI CASSEROLE

## INGREDIENTS:

- 1 cup uncooked wagon wheel pasta
- 1 pound lean ground beef
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1 can (15 ounces) turkey chili with beans
- 1/4 cup uncooked instant rice
- 1 teaspoon chili powder
- 1/8 teaspoon pepper
- 1/4 teaspoon salt
- 1 cup coarsely crushed baked corn chips
- 1 can (14-1/2 ounces) stewed tomatoes, undrained
- 1 cup (4 ounces) shredded reduced-fat cheddar cheese, divided

*Prep: 20 min. Bake: 25 min.*

*Yield: 6 servings*



## **DIRECTIONS:**

1. Cook pasta according to package directions.
2. Meanwhile, in a large nonstick skillet, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain.
3. Stir in the chili, tomatoes, corn chips, 1/2 cup cheese, rice, chili powder, salt and pepper.
4. Drain pasta; add to beef mixture.
5. Transfer to a 2-qt. baking dish coated with cooking spray.
6. Sprinkle with remaining cheese. Bake, uncovered, at 350° for 25-30 minutes or until cheese is melted.