

Hearty Chili Mac

SERVINGS
6-10

PREP TIME
15 MIN

COOK TIME
3 HR

TOTAL TIME
3 HR 15 MIN

So easy, just open cans & pour into the pot. The amazing flavor comes from the variety of tomatoes & beans and the cook time melds all the flavors together perfectly.



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Ingredients

Directions

This recipe is meant to feed a small army or served for leftovers a couple of nights, so we recommend using a 5 to 6 qt stockpot at a minimum. We give an option to add more cans of tomatoes and/or beans because there really is no right or wrong to the recipe. The enjoyable flavor comes from the **variety** of tomatoes & beans so be sure to look for the specific types of cans recommended, not necessarily any particular brand. Enjoy!

1

- Olive Oil
- 1 Large Onion
- 2 T Chili Powder

- Drizzle and heat olive oil in large stockpot.
- Dice onions, add to pot, stir & cook about 3-5 mins until translucent.
- Add chili powder (+/- to taste) to pot, stir and cook another 1-2 minutes.

2

- 2 (to 3) Cans (15.5 oz each) Diced Tomatoes - Chili Ready Style
- 2 Cans (28 oz each) Whole Peeled Tomatoes

- Add tomatoes and mix well.
- ☼ It is a good idea to hold back one can of the chili ready tomatoes and add once all beans have been added (just to make sure there is enough room in the pot).

3

- 2 (to 3) Cans Kidney Beans
- 2 (to 3) Cans Pinto Beans
- 2 Cans Chili "Hot" Beans (*actually not hot at all!*)
- *All cans 15 to 15.5 oz each*
- Salt to Taste

- Drain and rinse all beans and add to pot. Mix well.
- Allow the mixture to just come to a boil, then reduce heat to low (where it has the slightest bubble) and cook about 3 hours. Don't cover (or do not cover all the way) to allow the chili to cook down. Mix fairly often, taking time to scrape the bottom of the pot to prevent burning.
- After the first hour of cook time, take a spatula and break up the "whole tomatoes" into smaller pieces.
- Add salt to taste. Its always best to start slow and add a bit over time, tasting as you go along.

4

- 16 oz Elbow Noodles

SEPERATELY:

- Prepare noodles separately according to package directions, and set aside.

OPTIONS TO SERVE WITH:

- Salt to Taste
- Hot Sauce of Choice
- Diced Green Onions/Chives
- Saltine/Oyster Crackers
- v-Sour Cream
- v-Cheese

TO SERVE:

Add about a "serving spoon" (your preference) of noodles to each individual bowl, ladle on a good amount of chili, and top with your favorite toppings.

IF YOU WOULD LIKE TO ACCOMODATE NON-PLANT BASED EATERS:

Separately, fully brown 1 lb. of ground beef and then add 1 can of chili tomatoes (same as above). Cook on low about 1 hour so that the texture of the meat tastes as though it were cooking in the chili. Serve with: Sour Cream & Taco Cheese.