

CHEESY CHILI MAC

pasta mix

Our **Cheesy Chili Mac** is a classic blend of warmth and comfort, capturing the essence of home in every spoonful. The tender egg noodles pair perfectly with the savory notes of minced onion, celery, and carrots, creating a medley of flavors that feels like a cozy hug on a chilly day.

Infused with a delicate balance of aromatic rosemary, sage, thyme, and a hint of celery seed, this mix is elevated by the rich depth of chicken bouillon granules. A single bay leaf ties it all together, offering a subtly earthy undertone that brings the broth to life.

This mix is the ultimate canvas for your culinary creativity. Simmer it with diced chicken and fresh vegetables for a hearty family meal, or keep it simple for a nourishing bowl of comfort. Whether you're warding off the chill or savoring a moment of nostalgia, our **Cheesy Chili Mac** mix promises to fill your heart and home with timeless flavor.

INGREDIENTS

- 2 cups elbow macaroni
- 2/3 cup cheese powder
- 3 Tablespoons dry milk powder
- 1/4 cup taco seasoning mix
- 2 Tablespoons dry butter powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/4 cup dried corn
- 1/8 cup dried carrots
- 1/8 cup dried onions

INSTRUCTIONS

1. Mix all ingredients together.
2. Store or use as desired.

CHEESY CHILI MAC

INGREDIENTS

- 1 Tablespoon vegetable oil
- 1 lb of ground protein, such as beef, chicken, or turkey
- 1 Simple Jar® Cheesy Chili Mac pasta mix
- 5 cups water

INSTRUCTIONS

1. Heat oil in a large pot over high heat.
2. Saute protein until browned.
3. Mix all remaining ingredients into the stock pot.
4. Bring to a boil over high heat.
5. Reduce heat to low; let simmer for 10 minutes or until noodles are tender.
6. Season to taste.
7. Serve with tortilla chips. Enjoy!