



# SLOW-COOKER CHILI MAC



## DETAILS

**Yield:** 6 servings

**Prep Time:** 20 minutes

**Cook Time:** 3 hours 10 minutes

## INGREDIENTS

- 1 can (28 oz) crushed fire roasted tomatoes, undrained
- 1 can (16 oz) light red kidney beans, drained, rinsed
- 1 1/2 cups chicken broth
- 3 tablespoons chili powder
- 2 teaspoons ground cumin
- 1 1/2 teaspoons salt
- 1 cup uncooked elbow macaroni (from 16-oz package)
- 1 bag (5.5 oz) Food Should Taste Good™ blue corn tortilla chips
- 1 lb extra-lean (at least 90%) ground beef
- 1 cup chopped yellow onions
- 2 cloves garlic, finely chopped

## DIRECTIONS

1. Spray 4-quart slow cooker with cooking spray.
2. Heat 10-inch nonstick skillet over medium-high heat; add beef and onions. Cook 7 to 9 minutes, stirring frequently, until beef is brown; add garlic, and cook 1 minute or until garlic is fragrant. Drain; add to slow cooker.
3. Add tomatoes, beans, broth, chili powder, cumin and salt to beef mixture; stir to combine. Cover and cook on High heat setting 2 1/2 to 3 hours, or Low heat setting 4 to 5 hours. Stir in macaroni; cover and cook 20 to 25 minutes or until macaroni is tender.
4. Divide among 6 serving bowls. Serve with chips and, as desired, fresh toppings.