

Beef Macaroni and Cheese

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1	pound	elbow macaroni
2	tablespoons	vegetable oil
2	cups	red bell pepper - chopped
1	tablespoon	garlic - chopped
2	pounds	lean ground beef
3	cups	crushed red tomatoes
		salt and pepper
1	teaspoon	dried basil
1	teaspoon	ground cumin
1	teaspoon	dried oregano
3	cups	grated cheddar cheese

Heat oven to 350.

Cook the macaroni; drain and set aside. Heat oil in a skillet; add the peppers, onion, and garlic, and saute until soft. Add the beef and saute until browned. Add the tomatoes, salt and pepper, to taste, and the basil, cumin and oregano. In a large bowl, combine macaroni and meat mixture. Spread into a 9x13 dish and cover with cheese. Bake for 20-25 minutes or until the cheese is lightly browned and bubbly.