

Cheesburger Mac and Cheese

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 1 | pound | elbow macaroni |
| 1 | pound | ground sirloin |
| 1/2 | teaspoon | salt |
| 1/4 | teaspoon | black pepper |
| 1/4 | cup | ketchup |
| 2 | tablespoons | yellow mustard |
| 1 | tablespoon | butter |
| 1 | tablespoon | all-purpose flour |
| 12 | ounces | evaporated milk |
| 3 | cups | cheddar cheese - shredded |
| 2 | medium | tomatoes - thinly sliced |
| 3 | tablespoons | seasoned bread crumbs |

Heat oven to 350. Coat a 2 qt oval baking dish with cooking spray. Bring a large pot of lightly salted water to a boil and cook macaroni. Drain.

While pasta cooks, heat a large nonstick skillet over med-high heat. Add sirloin, breaking apart. Cook until no longer pink. Season with 1/4 tspn salt and pepper. Remove from heat and add ketchup and mustard. Transfer to bowl.

Return skillet to med heat and add butter. Once melted, whisk in flour, then add milk in a thin stream. Bring to a simmer and cook 2 minutes. Remove from heat and whisk in 1/4 tspn salt and 2 cups of cheese. Stir in pasta.

Pour pasta into dish. Top with meat mixture, remaining cheese, sliced tomatoes and bread crumbs. Spritz with nonstick cooking spray.

Bake for 20 minutes and broil for 2 minutes at end.