
Crock Pot Chili Mac And Cheese

6 portions

10 cloves of garlic, minced
1 medium onion, diced
15 oz kidney beans, drained
15 oz chili beans (do not drain)
15 oz sliced stewed tomatoes (do not drain)
4 tablespoons tomato paste
15 oz diced fire roasted tomatoes
4 cups vegetable broth
2 teaspoons chili powder
1/2 teaspoon paprika
2 tablespoons cumin
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon cayenne
1 lb elbow macaroni noodles, uncooked
3 1/2 cups shredded cheddar cheese
Fresh chopped parsley, for serving

- ➊ Add garlic and onion to a skillet with 1 teaspoon of olive oil.
- ➋ Saute 10-15 minutes, or until onion is translucent.
- ➌ Add garlic and onion, kidney beans, chili beans, stewed tomatoes, tomato paste, fire roasted tomatoes, vegetable broth, chili powder, paprika, cumin, salt, pepper, and cayenne to a 6 quart slow cooker.
- ➍ Cook on high for 2 – 2.5 hours, until bubbly and onions are no longer crunchy.
- ➎ Add in uncooked macaroni noodles and cook an additional 15 – 40 minutes. The noodles will cook quickly, so check often until al dente to avoid mushy noodles.
- ➏ Once noodles are desired texture, stir in cheddar cheese.
- ➐ Serve garnished with chopped parsley and additional cheddar cheese, if desired.