

Pork

Cheesy Chili Mac

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Servings: 4

1 pound Bob Evans Original Recipe sausage roll
1 small onion, diced
1/2 cup green pepper, diced
1 can (15 oz) tomato sauce
1 can (14.5 oz) diced tomatoes
1 1/2 cups water
2 tablespoons Worcestershire sauce
1 tablespoon chili powder
1 teaspoon Italian seasoning
1 cup elbow macaroni
1 cup Cheddar cheese, grated
1 bunch green onions (optional), chopped

In a large saucepan over medium heat, crumble and cook the sausage, onion and green peppers until the sausage is browned.

Stir in the tomato sauce, tomatoes, water, Worcestershire, chili powder and Italian seasoning. Bring to a boil.

Reduce the heat to low. Cover and simmer for 15 minutes.

Add the elbow macaroni and stir well.

Replace the cover and simmer for 15 to 20 minutes or until the macaroni is tender.

Serve topped with the Cheddar cheese.

Top with the green onions, if desired.

Per Serving (excluding unknown items): 223 Calories; 10g Fat (40.1% calories from fat); 11g Protein; 24g Carbohydrate; 3g Dietary Fiber; 30mg Cholesterol; 648mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.