

# Mexi Mac

Weekly Ad  
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**Servings: 4****Yield: 2 cups per serving**

*1 pound ground beef*  
*1 cup picante sauce*  
*1 tablespoon chili powder*  
*1 can (14.5 ounce) whole*  
*peeled tomatoes, cut up*  
*1 cup whole kernel corn,*  
*frozen*  
*1 1/2 cups elbow macaroni,*  
*cooked and drained*  
*1/2 cup shredded cheddar*  
*cheese*  
*Sliced avocado (for garnish)*  
*(optional)*  
*sour cream (for garnish)*  
*(optional)*

**Preparation Time: 15 minutes****Cook Time: 20 minutes**

Cook the beef in a ten-inch skillet over medium-high heat until well browned, stirring often to separate the meat. Pour off any fat.

Stir the picante sauce, chili powder, tomatoes and corn in the skillet and heat to a boil. Reduce the heat to low and cook for 10 minutes.

Stir the pasta in the skillet and sprinkle with the cheese. Cover and heat until the cheese melts. Garnish with sliced avocado and sour cream, if desired.

Per Serving (excluding unknown items): 549 Calories; 36g Fat (58.7% calories from fat); 27g Protein; 29g Carbohydrate; 2g Dietary Fiber; 111mg Cholesterol; 661mg Sodium. Exchanges: Grain(Starch); 3 Lean Meat; 1 Vegetable; 5 Fat.