

## **Beef Alfredo Chili Mac**



This recipe calls for:

#### **Classic Alfredo Sauce**

Prep time

### 20 minutes

Cook time

### 15 minutes

Servings

4

# **Ingredients**

1 lb. lean ground beef

1 jar RAGÚ® Classic Alfredo Sauce

1 1/2 Tbsp. Tbsp. chili powder

8 ounces elbow macaroni, cooked and drained

#### **Instructions**

- 1. Cook ground beef in large nonstick skillet over medium-high heat, stirring occasionally, until done.
- 2. Stir in sauce and chili powder. Bring to a boil over high heat. Reduce heat to low and simmer covered 10 minutes.
- 3. Stir in macaroni and heat through. Serve, if desired, with your favorite chili toppings.

TIP: For an extra hearty Chili Mac, stir in 2 cups of your favorite cooked veggies.