

Old Fashioned Chili Mac: My Favorite Cozy Weeknight Classic

If there's one dish that takes me right back to the family dinner table, it's



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10 min

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INGREDIENTS

- 1 cup elbow macaroni
- 1 pound ground beef
- 1 small onion, chopped
- 1 cup chopped celery
- 1/2 large green bell pepper, chopped
- 1 (15 oz) can kidney beans, drained
- 2 (10.75 oz) cans condensed tomato soup
- 2 (14.5 oz) cans diced tomatoes
- 1/8 cup brown sugar
- Salt and pepper, to taste

DIRECTIONS

- 1.** Cook the : PastaBring a pot of lightly salted water to a boil. Add the elbow macaroni and cook for 8-10 minutes until al dente. Drain and set aside.
- 2.** Soften the : VeggiesIn a small saucepan, combine chopped celery and green bell pepper. Add just enough water to cover and simmer until tender. Drain and set aside.
- 3.** Brown the : BeefIn a large skillet over medium heat, cook the ground beef until evenly browned. Add the chopped onion and cook until translucent. Drain any excess fat.
- 4.** Combine : EverythingStir in the drained celery and bell pepper, kidney beans, tomato soup, diced tomatoes (with juice), and brown sugar. Season with salt and pepper to taste.
- 5.** Mix & : Heat ThroughAdd the cooked macaroni to the skillet or pot and stir until everything is fully combined and heated through. Serve warm!

SWAPS & NOTES

Ground turkey or plant-based crumbles can be subbed for beef.
Add a teaspoon of chili powder or a pinch of cayenne pepper .

Use crushed tomatoes instead of diced for a smoother sauce.
Pinto or black beans work just as well.

TIPS FOR SUCCESS

Use a deep skillet or Dutch oven so everything fits comfortably.
Cook pasta just al dente to avoid it turning mushy when combined.

Let it rest 10 minutes after cooking-it thickens and flavors meld better.

For a baked version , top with shredded cheese and broil until bubbly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-chili-mac-my-favorite-cozy-weeknight-classic/>