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Cheeseburger Macaroni Recipe

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CHEESE MACARONI RECIPE

Ingredients

- 1 Tablespoon (Tbsp) Olive oil
- 1 1/2 lbs. ground meat
- 1 Tablespoon (Tbsp) Cherchies® Basil Pizzazz or Cherchies® Garlic Seasoning
- 1 small onion, finely chopped
- 1 cup beef broth (For this recipe, we used 1 Tablespoon Minor's Beef Base in 1 cup water)
- 1/2 cup shredded sharp cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 2 Tablespoons milk to thin (more or less depending on desired consistency)
- 2 cups cooked pasta
- Chopped parsley (optional garnish)



Preparation

1. Saute onions in oil in a large skillet or dutch oven until onions are translucent. Add ground meat and Basil Pizzazz and cook until meat is cooked through. While the meat is cooking, cook the macaroni according to the package directions.
2. Add beef broth to the meat and stir. Now for the best part, the cheese! Add the cheese my friends (Here, in addition to the cheddar and monterey jack cheeses, I threw in the last few pieces of American cheese that I had in the refrigerator).
3. Drain the cooked noodles and add to the cheesy beef mixture and stir. At this point, you may want to add the milk to thin out the sauce.
4. Serve this sinfully cheesy Cheeseburger Macaroni with our Strawberry Spinach Salad and our Savory Wedge Bread (also made with Basil Pizzazz) for a complete meal. Garnish with chopped parsley and enjoy! A definite family favorite!

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