

Black Bean Chili Mac



Meat

- 1 pound ground turkey
- 1 (19 ounce, 5 link) package bratwurst sausage, casings removed and crumbled
- 1 cup chopped sweet onion
- 2 to 3 green onions, sliced
- 4 to 6 garlic cloves, minced

Chili

- 1 (15 ounce) can tomato sauce
- 1 (14.5 ounce) can diced tomatoes
- 2 (15.5 ounce) cans black beans, rinsed and drained
- 2 cups water
- 1 tablespoon chopped fresh cilantro
- 2 teaspoons chili powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground cayenne pepper

Pasta

- 1 (16 ounce) package small-shape pasta
- 12 ounces prepared cheese product, sliced

Garnish

Diced Roma tomatoes
Shredded Colby-Jack cheese
Sliced green onions
Sour cream

In a Dutch oven, cook and brown turkey, bratwurst, onion, green onions, and garlic over medium heat.

Add tomato sauce, diced tomatoes, black beans, water, cilantro, chili powder, oregano, cumin, and cayenne pepper. Bring to a boil, reduce heat to low, and simmer for 30 minutes.

Add pasta, stirring occasionally until cooked through and tender. Add cheese and stir until melted. Garnish with fresh tomatoes, shredded cheese, sliced green onions, and sour cream.

Serves 4 to 6

Cook's Note: This recipe was made with regular bratwurst. For a spicier version, use the hot and spicy variety.