

DINNERLY



Chicken Chili Mac with Elbow Macaroni & Peppers



20-30min



2 Servings

Chili mac is like the best friend everyone wants. Easygoing and unpretentious, an all around good time. It's there in 30 minutes or less, any time you need it, and each comforting encounter is better than the last. Other friends may come and go, but chili mac is here to stay. We've got you covered!

WHAT WE SEND

- 4 oz elbow macaroni ¹
- 1 bell pepper
- 10 oz pkg ground chicken
- ¼ oz chorizo chili spice blend
- 8 oz tomato sauce

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- medium pot
- medium skillet

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 13g, Carbs 59g, Protein 42g



1. Boil pasta & prep

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook until al dente, stirring often to prevent sticking, about 9 minutes. Reserve **½ cup cooking water** for step 5, then drain.

Meanwhile, halve **bell pepper**, discard stem and seeds, and cut into ½-inch pieces.

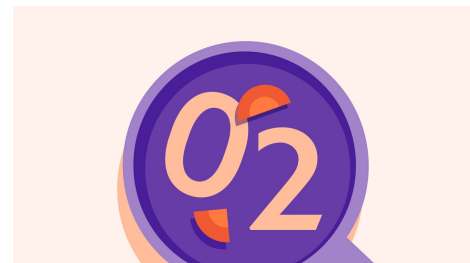
Roughly chop **1 large garlic clove**.



4. Add pasta & serve

Add **pasta** and **reserved pasta water**; cook over medium heat, stirring, until heated through, 1–2 minutes. Season to taste with **salt** and **pepper**.

Spoon **chicken chili mac** into bowls and serve. Enjoy!



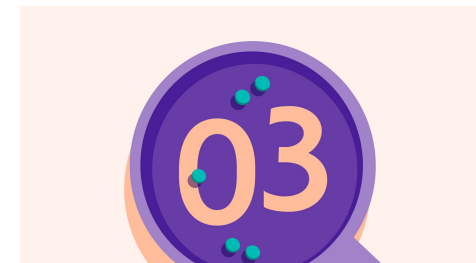
2. Start chili

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and **a pinch each salt and pepper**; cook, stirring occasionally, until deeply browned and softened, 3–4 minutes. Add **chicken** and **½ teaspoon salt**; cook, breaking up into smaller pieces, until lightly browned and no longer pink, about 3 minutes.



5. ...

What were you expecting, more steps?



3. Simmer chili

Add **garlic** and **chorizo chili spice**; cook until fragrant, about 1 minute. Add **tomato sauce** and **¾ cup water**; bring to a simmer. Cook until flavors have melded and sauce is thickened and reduced to 2 cups, about 7 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!