



Ingredients



- 2 tablespoons olive oil
- 1 lb lean ground beef
- 1 onion, finely diced (yellow or white onion))
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 cans (14.75 oz each) beef broth
- 2 cans (15 oz each) pinto beans, drained and rinsed
- 1 can (15 oz) petite diced tomatoes
- 1 can (10 oz) condensed tomato soup
- 4 teaspoons chili powder
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1/2 teaspoon dried oregano
- 2 cups dry rotini pasta noodles
- QUESO SAUCE
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 teaspoon salt
- 2 cups whole milk
- 2 cups shredded cheddar cheese
- FOR SERVING
- Fritos corn chips
- sour cream
- shredded cheese
- Green onions Or chopped cilantro

Ground Beef Queso Chili Mac



Instructions

- Heat olive oil in a large pot, over medium high heat, and add the ground beef, onion, salt, and pepper. Cook and crumble until beef is no longer pink. Drain.
- Add the beef broth, pinto beans, diced tomatoes, tomato soup, chili powder, cumin, garlic powder, and oregano. Stir together and let it come to a boil.
- Once boiling, add the dry rotini pasta and let cook for 10-12 minutes. You may have to turn down the heat slightly if it's boiling to hard/fast.
- While pasta is cooking in the chili make the homemade queso sauce. In a saucepan, over medium-high heat, melt the butter. Once butter is melted, add the flour and salt. Stir with a whisk for 1 minute. Slowly add in the milk, while whisking, and let it come to a boil and thicken. Stirring frequently so it does not burn. It will take about 5-8 minutes to thicken.
- Once thickened add the shredded cheese and stir until its combined. Pour the queso into the chili and let it all cook together for about 5-10 minutes. The chili will thicken as it sits off the heat.
- Serve with desired toppings!