Chili Mac - Granny's

Ingredients

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

Summary

Yield: 6
Prep Time: 15 minutes
Category: Main Dish
Cuisine: American
Tags: macaroni, Chili Mac

Instructions

Bring a pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small saucepan, simmer celery and green pepper with water to cover until tender; Drain.
Place ground beef in a large heavy skillet over medium heat. Cook until evenly brown. Add onion, and cook until tender and translucent. Drain excess fat. Add celery and green pepper. Stir in kidney beans, condensed tomato soup, diced tomatoes and brown sugar. Season with salt and pepper, and stir in macaroni.