



WEEKNIGHT CHEESEBURGER MACARONI

INGREDIENTS

- 1 lb. ground beef
- olive oil to sauté onion
- 3 tablespoons fresh onion diced (or to taste)
- 1 tablespoon ketchup
- 1 teaspoon dijon mustard
- Optional 1 teaspoon hot sauce
- 1 teaspoon minced garlic
- 1/2 teaspoon pepper
- 1/2 teaspoon salt
- Cow Tipping Seasoning (optional)
- 1 1/2 cups elbow macaroni uncooked
- 3 cups beef broth or water
- 1/2 cup of buttermilk, cream, or milk (optional)
- 2 cups shredded cheddar cheese

DIRECTIONS

1. Brown the ground beef in a large skillet over medium high heat until no longer pink. Drain grease and set aside.
2. Using the same pan add a little olive oil and the diced onion. Cook until onion is translucent or caramelized in color.
3. Return ground beef to pan. Add garlic. Cook for about an additional 2 minutes until you can smell the garlic.
4. Add the ketchup, mustard, hot sauce (optional), salt and pepper *OR* cow tipping seasoning (to taste), macaroni and broth to the pan. Stir well to combine.
5. Bring to a boil on medium-high heat, cover and reduce heat to low. Cook on low for 12-15 minutes or until the pasta is tender. Stirring occasionally.
6. Remove from heat and stir in the optional buttermilk and cheddar cheese until well combined. Add extra cheese to taste.
7. Serve warm garnish with fresh parsley if desired.

BENEKER
Family Farms



WEEKNIGHT CHEESEBURGER MACARONI

SHOPPING LIST

onion
ketchup
dijon mustard
hot sauce (optional)
minced garlic
pepper
salt
elbow macaroni uncooked
beef broth or water
buttermilk, cream, or milk
(optional)
shredded cheddar cheese

SIDE OPTIONS

mixed green salad
peas or green vegetable
fruit salad