



Minnesota Hotdish

Brittany Allyn

www.savorthe flavors.tv

Serves 6-8

2 cups Elbow Macaroni
1 lb. lean Ground Beef
1 medium Onion diced
½ cup diced Celery
½ cup diced Green Bell Pepper
1 Jalapeno seeded and minced (optional)
1 tsp Sea Salt
½ tsp Garlic Powder
½ tsp Onion Powder
½ tsp Paprika
¼ tsp Black Pepper
1 can (14.5 oz.) Fire Roasted Diced Tomatoes pureed
⅔ cup Tomato Juice
6 slices Yellow American Cheese
Water for boiling Macaroni



Preheat an oven to 350° Fahrenheit.

Spray a 9" x 13" baking dish with cooking spray.

Bring 4 quarts of water to a boil in a large pot. Add the macaroni and cook as directed for al dente pasta.

Meanwhile in a large skillet on medium-high heat, break up the ground beef, add the onion, celery, bell pepper and jalapeno. Sauté until the beef is no longer pink and the vegetables are tender. Drain the residual grease from the meat mixture. Return the mixture to the skillet and add the salt and spices. Stir cooking for 1 minute. Add the tomatoes and tomato juice and combine. Drain the macaroni and add it to the skillet. Stir to combine.

Pour the meat and macaroni mixture into the prepared baking dish. Bake for 20 – 25 minutes. Remove from the oven and place the cheese slices on the top (2 rows of 3 slices). Return to the oven and bake for 5 more minutes or until the cheese is melted then serve.