



Hearty Chili Mac

Serves 4

When you run a warm storage galley, eating a great tasting meaty meal on passage can sometimes seem an impossible task. Using cured sausage try this great new twist on mac and cheese.

- 1 pound cured sausage
- 1 tablespoon vegetable oil
- 1 1/2 teaspoons chili powder
- 2 cups chicken broth (stock cubes are perfect here)
- 1/4 cup tomato paste
- 1 (12-ounce) package macaroni shells
- 1/2lb cheese (cheddar is perfect here)

Preparation

1. Remove and discard casings from sausage.
2. Heat oil in a large skillet over medium-high heat; add sausage. Drain well, and return to skillet. Add chili powder, stirring to coat sausage. Add chicken broth and tomato paste, stirring to loosen particles from bottom of skillet.
3. Stir in shell macaroni; bring to a boil. Reduce heat to medium-low; cover and simmer 8 minutes or until shells are tender, stirring occasionally.
4. Stir in cheese simmer, uncovered, 5 minutes or until thoroughly heated.