



Mexican Inspired Mac & Cheese

6-8 servings



Ingredients:

- 1 tbsp olive oil
- 1/2 onion, diced
- 1 red bell pepper, diced
- 4-5 mini carrots, diced
- 2 tsp minced garlic
- 1 tbsp chili powder
- 2 tsp cumin
- salt to taste
- 2 - 14.5 oz cans diced tomatoes
- 1 - 15 oz can black beans, rinsed and drained
- 1 - 15 oz can lentils, rinsed and drained
- green onion
- 2 1/2 cups cheese
- 16 oz package of macaroni noodles
- 2 cups water
- 1/4 cup green onion, diced

Instructions:

1. Heat the oil in a large skillet or pot over medium heat. Add the onion, bell pepper, and carrots and cook until softened, stirring occasionally, until tender and aromatic.
2. Add garlic, chili powder, cumin, and salt to the pan with the vegetables and cook, stirring, for about 30 seconds. Stir in the diced tomatoes, pasta, beans, lentils and water. Increase the heat to medium-high and bring to a boil. Immediately reduce the heat to a low simmer, cover, and cook, stirring occasionally, until pasta is "al dente" about 12-15 minutes.
3. Remove the pan from the heat and stir in most of the cheese, reserving a little for sprinkling on top. Sprinkle on the remaining cheese and chopped green onions. Enjoy!