

# Baked Cheesy Chili Mac

## INGREDIENTS

2 lbs ground beef  
1 lb (16 oz) penne pasta  
2 1/2 cups Mexican cheese blend, grated and divided  
2 cups (16 oz) sour cream  
1 can (10 oz) diced tomatoes and green chilies  
1 can (14 oz) crushed tomatoes, undrained  
1 small onion, chopped  
1-2 cloves garlic, minced  
2 tablespoons chili powder  
1/2 teaspoon ground cumin  
Kosher salt and freshly ground pepper, to taste

## PREPARATION

Preheat oven to 350°F and lightly grease a 9×12-inch baking dish with nonstick cooking spray. Set aside.

Bring a large pot of salted water to a boil and cook pasta 2 minutes less than package directions indicate. Drain well.

Meanwhile, in a large heavy-bottomed pot, cook ground beef and onion over medium heat until beef is no longer pink, about 8 minutes. Add garlic and cook 2 minutes more.

Stir in tomatoes, tomatoes and green chilies, chili powder, and cumin. Season liberally with salt and pepper.

Add in drained pasta, as well as sour cream and 1 1/2 cups of the cheese. Stir to combine. Transfer into prepared baking dish and top with remaining cheese.

Bake until bubbly and cheese is melted, about 20 minutes. Let sit 5 minutes before serving. Enjoy!