

# NANA'S AMERICAN CHOP SUEY

You'll Need:

2 lbs of ground beef or turkey. 2 minced cloves of garlic.  $\frac{1}{2}$  large diced green bell pepper.  $\frac{1}{2}$  large diced red bell pepper. 1 large diced yellow onion. 1 tsp of sugar. Salt and pepper. 2  $\frac{1}{2}$  cups of water.  $\frac{1}{2}$  cup of beef broth.  $\frac{1}{3}$  cup of olive oil. 2 (15 ounce) cans of tomato sauce. 2 (15 ounce) cans of diced tomatoes. 1 tbsp of Italian seasoning. 1 tbsp of Adobo seasoning. 3 bay leaves. 1 tbsp of seasoned salt.  $\frac{1}{2}$  tbsp of black pepper. 2 cups of uncooked elbow macaroni.

How to:

In a large skillet, sauté the ground beef over medium high heat until half cooked then add in the garlic, onions, peppers, olive oil and cook until the peppers are softened. Pour in the water and broth, tomato sauce, diced tomatoes, italian seasoning, bay leaves, seasoned salt, pepper, sugar and adobo seasoning and mix until well combined. Cook covered over low heat for 20 minutes stirring occasionally. Mix in the uncooked elbow macaroni until well combined and simmer covered for 30 more minutes. Remove the bay leaves and enjoy! Simple, easy and delicious! I love cooking with elbow macaroni, especially if there's tomatoes in the recipe!