



# Cheeseburger mac' n cheese.

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 1/2 cup of whole wheat elbow macaroni.
- 1/2 cup of shredded cheddar cheese.
- 1/2 lb of ground beef.
- 1/2 cup of ketchup.
- 1/4 cup of mustard.
  
- 1 small onion, chopped.
- Chili powder, about 2 tablespoons.
- Paprika, about 1 tablespoon.
- Salt and pepper to taste.
- Cayenne pepper, a few sprinkles.

## Instructions

1. Cook the pasta with it's directions, with salted water.
2. Preheat the oven to about 400 F.
  
3. In a pan, oil it a little bit and add the ground beef and onion. Chop the ground beef as it's cooking so it's not hard.
4. When the ground beef is cooked, add in the paprika, salt and pepper, cayenne pepper and chili powder. Mix.
5. Add the mustard and ketchup, then mix. Taste it and season to your liking.
6. When pasta is done, drain and put into casserole dish. Pour the cheeseburger mixture on top.
7. Add the shredded cheese, pop in the oven till the cheese is nice and melted.
8. Serve with a salad or enjoy by itself.

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