

# Game Day Chili Mac with Dairy Free “Cheese Sauce”

- Prep Time: 10 minutes (plus 1 hour to soak cashews)
- Cook Time: 35 minutes
- Total Time: 45 minutes (plus 1 hour to soak cashews)
- Servings: 10



## Ingredients:

### Chili:

- 1/3 cup Pueblo Lindo Chipotle Peppers
- 2 cups Chef’s Cupboard Beef Broth
- 1 1/2 pounds 80% Lean Ground Beef
- 1 onion, diced
- 1 bell pepper, diced
- 2 tablespoons Stonemill Garlic Powder
- 2 tablespoons Stonemill Ground Cumin
- 1 tablespoon Stonemill Chili Powder
- 2 14.5-ounce cans Happy Harvest Fire Roasted Diced Tomatoes
- 2 15.5-ounce cans Dakota’s Pride Kidney Beans, drained and rinsed
- Stonemill Iodized Salt, to taste
- Stonemill Ground Black Pepper, to taste
- 1 cup Happy Harvest Cream Style Sweet Corn

### Dairy-Free “Cheese Sauce”:

- 1/2 cup Specially Selected Deluxe Whole Cashews with Sea Salt
- 2 cups cooked butternut squash
- Stonemill Iodized Salt, to taste
- Stonemill Black Pepper, to taste
- 2 teaspoons Stonemill Garlic Powder
- 2 teaspoons Stonemill Onion Powder
- 2 teaspoons Stonemill Paprika
- 1/2 teaspoon Simply Nature Organic Cayenne Pepper
- 1/2 teaspoon Stonemill Nutmeg\*
- Burman’s Dijon Mustard, to taste
- 3 cups Reggano Elbow Macaroni

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

## Directions:

1. For the chili: In a blender, combine chipotles and beef broth. Blend until smooth; reserve.
2. In a medium pot, over medium-high heat, brown the ground beef.
3. Add onions, corn and bell peppers, sauté until tender, approximately 5 minutes. Add garlic powder, cumin and chili powder. Sauté for an additional 5 minutes.
4. Stir in chipotle mixture, tomatoes and kidney beans. Season to taste with salt and pepper; simmer 20 minutes.
5. For the dairy-free “cheese sauce”: Place cashews in a medium bowl, fill bowl with hot water to cover. Cover bowl; soak cashews 30 minutes to 1 hour.
6. Combine soaked cashews and remaining ingredients in a blender; blend until smooth.
7. Meanwhile, cook pasta according to package instructions; drain. Pour desired amount of cheese sauce on top of noodles. Top with chili.



Recipe Courtesy of:  
ALDI Test Kitchen