

## Moody's Quality Meats

### Stove Top Fiesta Mac & Cheese



**Cook Time:** 35-45 minutes

#### Ingredients:

- 1 lb. ground beef
- 1 pkg. taco seasoning (pick up a pack of Zack's Taco Seasoning at Moody's)
- 2 C. milk
- 2 Tbsp. butter
- 12 oz. Velveeta (cubed)
- 1 C. Colby Jack (shredded)
- 1 can Rotel (drained)
- Rotini pasta (corkscrew – it holds the cheese the best)
- Garnish options: Crushed Fritos or Tostitos, green bell pepper, sour cream, and jarred jalapenos

**Step 1:** On medium heat, brown ground beef and drain any liquid

**Step 2:** In a separate pot, boil water, add pasta and cook until al dente

**Step 3:** Stir in one package taco seasoning to ground beef

**Step 4:** Remove ground beef to a plate

**Step 5:** Continuing on medium heat, pour 2 cups. milk and 2 Tbsp. butter into pan used to brown beef

**Step 6:** stir or whisk constantly to keep milk from scorching

**Step 7:** Once milk is warm and butter is melted, add cubed Velveeta, continue to stir or whisk

**Step 8:** Once Velveeta is melted, add shredded Colby Jack, continue to stir or whisk

**Step 9:** Once pasta is cooked, drain water then add pasta to cheese sauce

**Step 10:** Gently fold in ground beef

**Step 11:** Gently fold in Rotel. Make sure the Rotel has been drained. If it still has the juice, it will turn your cheese sauce pink. It will still taste great but will not look very appetizing.

**Step 12:** Garnish individual servings with crushed corn chips, dollop of sour cream, diced green bell pepper, and jarred jalapenos

#### \*\*Extra Tidbits

- Instead of Colby Jack cheese try cheddar for a mild version or pepper jack for a spicier dish
- We tend to use block cheese and shred as needed.

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