



CHEESEBURGER IN A POT

SUBMITTED BY: Patty Brown, Volunteer Cancer Center

It's great the first time and easy to make. As it sits for leftovers, it gets better.

DIRECTIONS:

INGREDIENTS:

- 1 tablespoon olive oil
- 1 1/2 pounds ground beef
- 1 onion, diced Kosher salt and freshly ground black pepper, to taste
- 1 (28-ounce) can diced tomatoes, undrained
- 1 (8-ounce) can tomato sauce
- 2 cups chicken broth 1/4 cup ketchup
- 1 tablespoon Dijon mustard
- 1 pound rotini pasta
- 2 cups shredded cheddar cheese
- 1 Roma tomato, diced
- 2 green onions, sliced

1. Heat olive oil in a large stockpot or Dutch oven over medium high heat. Add ground beef and onion and cook until beef has browned, about 3-5 minutes, making sure to crumble the beef as it cooks; season with salt and pepper, to taste. Drain excess fat.
2. Stir in tomatoes, tomato sauce, chicken broth, ketchup, mustard, pasta and 2 cups water.
3. Bring to a boil; cover, reduce heat and simmer until pasta is cooked through, about 13-16 minutes.
4. Remove from heat and top with cheese. Cover until cheese has melted, about 2 minutes.
5. Serve immediately, garnished with tomato and green onions, if desired. Great as leftovers as well.