

# Betty's Chili Mac 'N Cheese Skillet Casserole Recipe



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In this video, Betty demonstrates her “last minute meal” Chili Mac ‘n Cheese Skillet Casserole recipe. It is super easy and can be made in less than 10 minutes--plus, it tastes great!

## Ingredients:

- 1 cup uncooked elbow macaroni
- 1/2 medium-sized pot of rapidly boiling water
- 1 teaspoon salt
- 1 tablespoon butter, melted
- 2 tablespoons flour
- 3/4 cup shredded (or cubed) Velveeta cheese
- 3/4 cup milk
- (2) 15 oz. to 16 oz. cans chili with beans (You may use chili without beans.)

Place 1/2 teaspoon salt in rapidly boiling water. Add 1 cup elbow macaroni. Cook for about 8 minutes, stirring occasionally. While the macaroni is cooking, prepare the other ingredients of your Chili Mac ‘N Cheese Skillet. In a medium pot, heat 2 cans of chili with beans over low heat. make your cheese sauce: Melt 1 tablespoon of butter in a skillet. Remove from heat and add 2 tablespoons flour. Stir until combined. Add 3/4 cup milk and 3/4 cup shredded Velveeta cheese. Stir, and then move the skillet of cheese sauce back to the stove and cook, stirring constantly, until smooth and bubbly. Drain your macaroni through a colander into the sink, and return it to its own pot, so you can bring it to the stove and add it to your cooked cheese sauce. Now, add your 2 heated cans of chili. Stir, and your Chili Mac ‘N Cheese is done! Serve hot from the skillet, or pour into a casserole dish for serving at the table! Kids \*love\* this!!!