

## Southwestern Chili Mac N' Cheese

The fresh vegetables, beans and bold Harissa flavor the chili as a perfect topping for this ultimate mac n' cheese game day party dish!



3 tablespoons olive oil  
1 cup diced vadalia onion  
1 cup diced green onion  
1 cup diced red pepper  
3 minced garlic cloves  
1 lb ground sirloin, turkey, or chicken (optional)  
1 jar of Harissa Sauce  
2 cups crushed tomatoes  
1 cup red kidney beans, rinsed & drained  
1 cup black beans, rinsed & drained  
1 cup garbanzo beans, rinsed & drained  
½ cup chipotle peppers chopped in adobo sauce  
5 sprigs of fresh basil  
salt & pepper to taste

Optional toppings: grated cheddar cheese, chopped green onions, cilantro sprigs and sour cream

Heat a 4 quart saucepan over medium heat and sauté beef, turkey, or chicken(if using) until browned. Add salt and pepper as it cooks. Remove from heat, drain fat and set aside.

Add onion to pan and sauté until lightly browned, about ten minutes. Add the green and red peppers and continue cooking another 5 minutes. Add the Harissa Sauce, crushed tomatoes, Chipotle peppers, the beans, basil and beef if using, and salt and pepper to taste. Bring to boil, then cover and simmer for 30 minutes. Stir occasionally and add salt, pepper and Harissa Sauce for additional spicy flavor as desired. Add some additional water if sauce is too thick.

While chili is simmering prepare your favorite mac n' cheese recipe. Layer mac n' cheese in serving bowls and top with chili and your favorite toppings ending with grated cheddar cheese. Serve with tortilla chips!

[www.SahaSauces.com](http://www.SahaSauces.com)