

Homemade Chef Boyardee Beefaroni

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Prep time: 10 mins Cook time: 40 mins Total time: 50 mins

Serves: 6

Ingredients

- 1 can (15 oz) tomato sauce
- 1 cup elbow noodles
- 1 lb ground beef
- 1 small onion, diced
- 2 cloves garlic, diced
- 1 can (14½ oz) diced tomatoes
- pepper to taste
- 4 fresh basil leaves, chopped
- seasoning salt to taste
- 1 cup shredded cheddar cheese

Instructions

1. Preheat the oven to 350 degrees F.
2. In a skillet, brown the beef over medium heat. Add the onion to the skillet a few minutes later, followed by the garlic. Drain the beef after it has finished cooking.
3. Cook the pasta in a separate pot.
4. Line a baking dish with parchment paper and add the basil, tomatoes, tomato sauce, salt, and pepper. Add the pasta, the cooked beef mixture, and ¾ cup of shredded cheese to the baking dish and stir to combine all of the ingredients together. Top with the remaining ¼ cup of cheese and bake until golden brown, approx 30 minutes.

Recipe by Eat Thrive Glow at <http://www.eatthriveglow.com/homemade-chef-boyardee-beefaroni/>