

Chili with Spaghetti

Ingredients:

2 lbs ground beef
1 (8 oz) can tomato sauce
1 (10 oz) can original Ro-Tel
22 oz water
2 teaspoons paprika
4 teaspoons cumin
1 tablespoon onion powder
1 tablespoon garlic powder
1 teaspoon kosher salt
1/2 cup chili powder
1 teaspoon cayenne
1 can refried beans

Spaghetti
Shredded cheddar-jack cheese
Diced red onions

Method:

Brown the beef and drain, then put it back in the pot. Add everything but the pasta, cheese and onions. Bring to a boil then reduce the heat to a simmer. Let it simmer for 30 minutes.

While that's simmering, cook the pasta (be sure to salt the water). Serve the chili over the spaghetti then top with cheese and onions.

Variation:

If you must, add 2 cans of pinto beans. Just don't let a Texan catch you doing this!

