



SLOW COOKER VEGETARIAN CHILLI MAC & CHEESE

INGREDIENTS

- 1 onion, medium chopped
- 1 red capsicum chopped
- 1 can pinto beans rinsed and drained
- 1 can kidney beans rinsed and drained
- 2 cans crushed tomatoes
- 1 ½ tablespoons chilli powder
- 2 teaspoons cumin
- ½ teaspoon salt
- black pepper to taste
- 2 cups vegetable stock
- 250 grams macaroni pasta uncooked
- 1 ½ cups tasty cheese
- chopped spring onions for serving

INSTRUCTIONS

1. Place all ingredients except for pasta, cheese, and spring onions in slow cooker. Stir to combine. Cover and cook on high heat for 4 hours or low heat for 6-8 hours.
2. Stir in pasta and continue cooking on high for 15-20 minutes, until pasta is cooked through. Stir in 1 cup of the cheese.
3. Serve topped with remaining cheese and spring onions.

Recipe serves 6.