



# Cooking in the Kitchen at Olums

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*Delicious Recipes  
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## **Sloppy Joe Mac and Cheese**

Serves 4

### Ingredients:

1 lb. whole wheat rotini or elbows  
1 lb. lean ground beef  
2 tsp. garlic, minced  
1 c. onion, diced  
Freshly ground black pepper  
Sea Salt  
2 Tbsp. brown sugar  
32 oz. crushed tomatoes  
2 tsp. Worcestershire sauce  
2 tsp. chili powder  
1/4 c. freshly chopped parsley, plus more for garnish  
2 c. grated mozzarella, divided

### Directions:

Bring an 8-quart stock pot of water to a boil. Cook pasta according to package directions until al dente. Drain and return to pot.

Meanwhile, in a large skillet over medium-high heat, brown beef, breaking up meat with a spoon. Season with salt and pepper, then drain fat. Add garlic and onions and cook until softened, 2 minutes, then add brown sugar, tomatoes, Worcestershire sauce, and chili powder and simmer, 10 minutes.

Add drained pasta to skillet over low heat. Stir in parsley and half the mozzarella, then quickly toss together to evenly coat pasta. Top with remaining mozzarella and cover with lid to melt cheese.

Garnish with parsley and serve immediately.