



Recipe

Hearty Chili Mac with Ground Beef

- 1 can (14 5 ounces) Survivalcavefood ground beef
- 8 ounces of dry small macaroni
- 1/2 cup chopped onion
- 2 cloves finely minced garlic
- 1 can (15 ounces) red kidney beans, drained, rinsed
- 1 can (14 5 ounces) diced tomatoes
- 1 can (8 ounces) tomato sauce
- 1 pkg chili seasoning mix
- 2 tbls vegetable oil

Cook macaroni according to package directions. Meanwhile, put onions, garlic and oil in large skillet over medium-high heat, sprinkle with salt. Saute until they are softened and onions start to become clear. Stir in beans, un-drained tomatoes, tomato sauce and chili seasoning mix. Bring to a boil. Cover, reduce heat to low and simmer 10 minutes, stirring occasionally. Drain macaroni, stir into meat mixture

• Beef stew • Chili • Soups • Beef & Noodles • Tacos

Use any of your family recipes with cooked chicken, beef, turkey, pork or ground beef as ingredients. Substitute Survivalcavefood. Heat & Serve Meats for a delicious, quick and familiar meal.



All Natural*

- · Fully Cooked
- · No Added Water

TERM FOOD STORAGE

Heat & Serve

NET WT. 14.5 OZ. (411g)

Nutrition Facts

Serving Size 3 oz (85g) Servings Per Container About 5

Amount Per Serving

Amount Fer Servi	''g
Calories 110 C	alones from Fat 45
•	% Daily Value*
Total Fat 5g	8%
Saturated Fat 3	5g 18%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 180mg	8%
Total Carbohydrat	te Og 0 %
Dietary Fiber 0g	0%

Sugars 0g

Vitamin A 0%	•	Vitamin C 0°
Calcium 0%	•	Iron 20%

* Percent Daily Values are based on a 2,000 calo le d el. Your daily values may be higher or lower

achestris an Jon regals tiedra				
	Calones	2 800	2 50D	
Total Fat	Less than	65g	80g	
Satu aled Fat	Less han	20g	25g	
Cholesterol	Less han	300mg	300mg	
Sodium	Less than	2,400mg	2 400mg	
Total Carbohydrate	300g	375g		
Die'ary Fiber		25g	30g	
			-	

INGREDIENTS Beef, salt.

Refrigerate after opening

Product of the USA



DISTRIBUTED BY

Survivalcavefood com 1021 Executive Blvd, Suite 102 Chesapeake, VA 23320

