Skillet Chili Mac

12 ounces whole wheat elbow macaroni

2 Tablespoons olive oil

1 onion, diced

1 poblano pepper, diced

1 stalk celery, sliced

2 cloves garlic, minced

1 pound lean ground beef or turkey

3 Tablespoons chili powder

1/2 teaspoon salt

28 ounce can diced tomatoes

1 cup low sodium beef broth

15 ounce can kidney beans, drained and rinsed

1/2 cup sour cream

3/4 cup shredded cheddar cheese

Cook pasta 2 minutes less than directed.

Heat oil in skillet.  Add onion, pepper and celery and cook until softened.

Add garlic and cook 30 seconds.  Add beef, chili powder and salt.  Cook through.

Add tomatoes with juice and broth and bring to a boil and cook 2 minutes.

Reduce heat, add beans and pasta and cook 2 minutes.

Remove from heat.  Stir in sour cream.

Serve with cheddar and scallions.