

Chili Mac (Dehydrated)



Ingredients

- 2/3 cup pre-cooked and dehydrated pasta
- 1/4 cup dehydrated ground beef
- 1/4 cup dehydrated canned beans
- 2 tablespoons tomato sauce powder
- pinch chili powder
- 1 handful grated Cheddar cheese or Parmesan

Info

- **Prep:** -
- **Cook:** 10
- **Serves:** 1
- [Source](#)

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Directions

At Home

1. Mix pasta, dehydrated ground beef, dried beans, tomato sauce powder and chili in a medium-sized zip lock bag.
2. Pack cheese separately.

At Camp

1. Pour chili mac mixture into a pot.
2. Add in 1 cup water and stir well.
3. Bring to a boil and season to taste.
4. Reduce heat to low and cook, stirring regularly, for about 10 minutes, or until rehydrated.
5. Take the pot off the heat and stir in cheese.

[dehydrated](#), [camping](#), [mre](#), [cheese powder](#)

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