

## *Chuckwagon Beef & Pasta Skillet*

### **Ingredients:**

1 Lb Ground Beef  
1 Can (14 oz.) Beef Broth  
1 Sm. Green Bell Pepper  
1/2 C Chopped Onion  
1 1/2 C Wagon Wheel Pasta, uncooked  
1 C Hickory Flavored Barbecue Sauce  
1/4 C Water  
1/2 C Finely Shredded Cheddar Cheese

### **Preparation:**

Heat a large non-stick skillet over med. Add ground beef, bell pepper, and onion, breaking up beef into 3/4" crumbles. Cook and stir for 6 min. or until beef is no longer pink. Pour off drippings. Stir in broth, pasta, barbecue sauce, and water; bring to a boil. Reduce heat to med-low; cover and simmer for 10-15 min. or until pasta is almost tender. Uncover; cook, stirring occasionally, for 5-7 min. or until pasta is tender and sauce is thickened. Sprinkle with shredded cheese. Serve with tossed salad.

**Makes 4 Servings.**

