



Rich yet delicate. Light yet filling. This macaroni dish can fulfill every culinary wish you desire, and is always a crowd pleaser.

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### Ingredients

1 ½ cups of elbow macaroni

3 grated tomatoes

Roughly chopped onion

1 cup of minced beef

4 tablespoons of tomato paste

½ a teaspoon of dried basil

1 tablespoon of ground cumin

½ a tablespoon of black pepper



3 cloves of garlic

## Method

Put your elbow macaroni to boil according to the instructions on the package. Once they are done, run them through cold water and set them aside.

In a separate sufuria, add your onions, garlic, cumin and black pepper together with some vegetable oil. Let these sauté until they are soft. Add your minced beef and mix until it is cooked. This may take about 4-6 minutes or longer depending on your quantities.

After that, add your cooked macaroni and mix in. After it is all mixed, add your grated tomatoes and your tomato paste and mix until they are all evenly coated.

Let this stay on the heat for about 3 minutes, then serve.



SERVE WITH: any meat stew, meatballs, bologna or preferably on its own.

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This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/minced-beef-tomato-macaroni/>