

## Fire Roasted Tomato Macaroni Stew

April 2015, by Camine Pappas

### INGREDIENTS:

24 ounce can Fire Roasted diced tomatoes  
¾ lb ground beef  
1/3 small white onion, chopped  
3 small celery stalks chopped or sliced  
thinly  
3 cloves garlic chopped finely  
1 T fresh thyme leaves  
1 can tomato paste  
3 C water  
2 T olive oil  
Salt and pepper  
1 C dry macaroni



### DIRECTIONS:

Heat a large Dutch oven and add 2 T olive oil. Then add the onions and celery and cook until wilted, about 3 minutes. Add the hamburger and cook until the pink is gone. Add salt and pepper. Add the can of tomatoes, and three cups of water and the can on tomato paste and the garlic. Cook over low heat, covered, for 10 minutes. In the meantime, in a large pan of boiling water, cook the 1 cup of macaroni until done. Drain, add to the stew, then add the fresh thyme and let cook for about another 3 minutes. Taste and add salt as needed.

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