



## American Chop Suey

1/2 T butter  
3 T chopped green pepper  
1 T chopped onion  
6 oz ground beef  
1/4 teaspoon minced garlic  
1 teaspoon dried basil  
1 teaspoon dried oregano  
Big pinch salt, small pinch pepper  
1 cup elbow macaroni, cooked  
1 cup diced tomatoes with juices  
1 teaspoon sugar (balance acidity of tomatoes)  
1/2 cup mozzarella cheese

Preheat oven to 400 degrees.

Cook green pepper and onion in 1/2 tablespoon of butter in a skillet over medium heat until soft, about 8 minutes. Removed from skillet and set aside.

Add splash of oil to bottom of skillet and add ground beef and garlic. Cook over medium heat until cooked through and no pink remains, about 8 minutes. Sprinkle with basil, oregano, salt and pepper.

In a baking dish stir together tomatoes and sugar. Add cooked pasta, green pepper and onion and ground beef. Stir well. Top with shredded cheese and cover with foil (sprayed with cooking spray to prevent cheese from sticking; place sprayed side down) and bake for 15 minutes, then remove the foil and cook for an additional 8 minutes or until the cheese is bubbly and lightly browned