



Pork Chili Mac

ingredients | Classic (Family)

Put away the chopping block. All your freeze dried ingredients are ready for cooking!

grab from your box

- Elbow Macaroni** | ¾ cup (1 ½)
- Pulled Pork** | ⅔ cup (1 ¼)
- Instant Pinto Beans** | ¼ cup (½)
- Chili Mac Sauce Mix**
- Instant Milk | 2 ½ Tbsp. (⅓ cup)
- Cheese Sauce | 2 Tbsp. (¼ cup)
- Sour Cream Powder | 2 Tbsp. (¼ cup)
- Tomato Powder | 1 ½ tsp. (1 Tbsp.)
- Béchamel Sauce Mix | 2 Tbsp. (¼ cup)
- Lime Powder | ¾ tsp. (1 ½)
- Cheddar Cheese** | ⅓ cup (⅔)

Chopped Onions | 1 ½ Tbsp. (3)

Veggie Mix

- Red Bell Peppers | ¼ cup (½)
- Green Chili Peppers | 1 ½ Tbsp. (3)
- Cilantro** | 2 tsp. (1 ½ Tbsp.)

grab from your pantry

- Cumin** | ½ tsp. (1)
- Chili Powder** | ½ tsp. (1)
- Salt** | ⅛ tsp. (¼)
- Hot Sauce** (optional) | Add to taste

18 minutes

AS PREPARED

410 CALS / FATS 15G / PROTEIN 22G / SODIUM 690MG

For lower sodium, do not add salt.

What's on the Box?

Check your box for the **CLASSIC** or **FAMILY** icon. Family measurements are in orange.

kitchen gadgets: 1 medium sauce pot, 1 large sauce pot, strainer

chef tip: Great with corn chips or even wrapped in a tortilla!



See note above! In a medium sauce pot, bring 6 cups of **water** to a boil. Cook **macaroni** for 7-8 minutes or until tender. Strain and set aside. While the macaroni is boiling, move on to step 2.



In a large sauce pot, add 1 ¼ (2) cup **water**, **pinto beans**, **pulled pork**, ½ (1) tsp. **cumin**, ½ (1) tsp. **chili powder**, and ½ (¼) tsp. **salt**. Bring to a simmer. Simmer for 5-6 minutes.



Add an additional 1 ½ (3) cups **water**, **chili mac sauce mix**, **cheddar cheese**, **onions**, **veggie mix**, and **cilantro** and bring to a simmer. Simmer 2-3 minutes stirring occasionally.



Add cooked macaroni to pan with cheese mixture and reduce to low heat. Stir until all noodles are coated. Let sit for 2-3 minutes to allow sauce to thicken. Season to taste. Mix with your favorite **hot sauce** if desired and serve!

55/60



Wasn't that simple?

Choose from a variety of Thrive Life ingredients to whip up your own family classics faster.





Pork Chili Mac

FAMILY

Nutrition Facts

6 servings per container

Serving size 1 cup (91g)

Amount per serving

Calories 400

% Daily Value*

Total Fat 14g 18%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 60mg 20%

Sodium 580mg 25%

Total Carbohydrate 44g 16%

Dietary Fiber 5g 18%

Total Sugars 10g

Includes 0g Added Sugars 0%

Protein 22g

Vitamin D 2mcg 10%

Calcium 301mg 25%

Iron 2mg 10%

Potassium 621mg 15%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: ELBOW MACARONI (DURUM WHEAT SEMOLINA ENRICHED WITH IRON [FERROUS SULFATE] AND B VITAMINS [NIACIN, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID]), **FREEZE DRIED SHREDDED CHEDDAR CHEESE*** (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO COLOR, POTATO STARCH ADDED TO PREVENT CAKING), **COOKED SEASONED PULLED PORK*** (PORK, FLAVORING, SALT), **INSTANT PINTO BEANS, INSTANT MILK** (GRADE A LOW-HEAT NON-FAT DRY MILK, VITAMIN A PALMITATE, VITAMIN D3), **CHEESE POWDER** (WHEY SOLIDS, MALTODEXTRIN, MILK FAT, SALT, BUTTERMILK, CHEDDAR CHEESE [PASTEURIZED MILK, CULTURES, SALTS, ENZYMES], MODIFIED FOOD STARCH, XANTHAN GUM, NATURAL FLAVORING, ANNATTO COLORING), **THRIVE BÉCHAMEL SAUCE** (CREAM POWDER [CREAM, WHEY, NONFAT DRY MILK, CORN SYRUP SOLIDS, SALT], POWDERED INSTANT MILK [NONFAT MILK SOLIDS, VITAMIN A PALMITATE, VITAMIN D3], FOOD STARCH-MODIFIED, SALT, ONION POWDER, SUGAR, GARLIC, THYME, SILICON DIOXIDE [ANTICAKING AGENT]), **SOUR CREAM POWDER** (SOUR CREAM [CREAM, CULTURES, LACTIC ACID], CULTURED NONFAT MILK SOLIDS, CITRIC ACID), **RED BELL PEPPERS***, **TOMATO POWDER, LIME POWDER** (FRUIT SOLIDS, MATODEXTRIN), **ONIONS***, **GREEN CHILI PEPPERS***, **CILANTRO***.

*FREEZE DRIED

CONTAINS: WHEAT, MILK

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