



# 3-Way Cincinnati Chili

**30**  
minutes  
or less

## INGREDIENTS

½ (16-oz.) pkg. That's Smart! spaghetti  
1 (1-lb.) pkg. 85% lean ground beef  
1 (15-oz.) can That's Smart! tomato sauce  
½ cup plus 2 Tbsp. water, divided  
1 (1-oz.) pkg. Hy-Vee chili seasoning mix  
1 ½ tsp That's Smart! ground cinnamon  
⅛ tsp Hy-Vee ground cloves  
½ (8-oz.) pkg. Hy-Vee finely shredded Cheddar cheese

## PREPARATION

- 1** Cook spaghetti according to pkg. directions. Drain and cover to keep warm.
- 2** For chili, cook ground beef in a large skillet over medium-high heat for 6 to 8 minutes or until browned (165°). Drain and discard drippings.
- 3** Stir tomato sauce, ½ cup water, chili seasoning mix, cinnamon and cloves into beef in skillet. Bring to a boil, stirring frequently. Reduce heat. Gently simmer, uncovered, for 10 minutes, stirring occasionally. If desired, stir in remaining 2 Tbsp. water for saucier chili.
- 4** To serve, divide spaghetti among 4 serving bowls. Top with chili and cheese.

## NUTRITION FACTS

Calories: 606  
Total Fat: 27g  
Saturated Fat: 13g  
Trans Fat: 1g  
Cholesterol: 107mg

Sodium: 1048mg  
Carbohydrates: 53g  
Fiber: 6g  
Sugar: 7g  
Protein: 36g