Glamburger Helper

**45** minutes

Think of this as the most luxurious Hamburger Helper you’ve ever had. The entire dish — even the pasta — is made in one pot, and melds the indelible comfort of macaroni and cheese with the complexity of a good Bolognese. This definitely has a kick, so adjust the hot sauce according to taste.

**INGREDIENTS**

**Yield: 2 servings (BATCH PASTA)**

Oil

1/2 large yellow onion, diced into ½-inch pieces

1.5 garlic cloves, minced

1/2 pound flat iron

1/2 cup dry white wine

1.5 cups chicken stock

3 oz heavy cream

1 oz hot sauce

1 teaspoons smoked paprika

1 bay leaf

1 cup elbow pasta

3 slices American cheese, ripped into small pieces

¾ cup grated Cheddar

1 oz finely chopped chives

**Instructions**

**Step 1 -** Sear cubed flank steak, a few minutes on each side.  Just long enough to get a nice color.  Remove from the skillet and set aside.

**Step 2 -** Add onion and cook until soft and caramelized.  Add garlic and cook till just fragrant and starting to brown ever so slightly, about 2 minutes.

**Step 3 -** Return pan to medium-high heat and add white wine, allowing it to reduce until almost gone.

**Step 4 -** Add the chicken stock, heavy cream, hot sauce, paprika and bay leaf to the pan. Mix until combined and bring to a boil.

**Step 5 -** Once the mixture is boiling, add the pasta and cook until al dente, stirring often, about 9 minutes.

**Step 6 -** Reduce the heat to low and stir in both types of cheese, stirring until completely melted and sauce is thickened.

**Step 7 -** Remove the pan from heat, stir in chives and meat.  Season to taste with salt and pepper. Serve immediately.