

Cheeseburger Pasta

1 pound ground beef, cooked and drained
1/2 pound shell pasta
2 tablespoons butter
2 tablespoons flour
1 1/2 cups milk
1 cup chicken broth
1 teaspoon salt
1/2 teaspoon pepper
1 teaspoon dijon mustard
1 cup shredded sharp cheddar cheese
1 can (15 ounces) diced tomatoes, drained
for topping: fresh chopped tomatoes, green onions

Cook the pasta according to package directions. While the pasta is cooking, melt the butter in a large skillet over medium heat. When the butter is melted, whisk in the flour to form a paste. Let cook 2-3 minutes until golden. Gradually add the milk, whisking so there are no lumps. Let cook for a few minutes until thickened, then gradually add the chicken broth, continuing to whisk constantly. Whisk in the salt and pepper, then let the mixture cook for a few minutes, until thickened to desired consistency. Remove from heat and whisk in the mustard and cheese until melted. Add the drained pasta, ground beef, and diced tomatoes. Return to heat and cook, stirring frequently, until heated through. Sprinkle with fresh tomatoes and green onions, and serve hot.