



# MRE PUZZLE ACTIVITY

Chili Mac



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# Directions

1. Print the MRE (Meal, Ready-To-Eat) puzzle on the following page and cut along the black lines to create the individual puzzle pieces. The puzzle will have 20 pieces.
2. Piece together the image of the iconic MRE dish eaten by Marines in the field all around the world.
3. With the help of your family, make the dish using the recipe from the AFRS (Armed Forces Recipe Service) below.



## Chili and Macaroni

### *For the Macaroni*

- 1 3/4 qt. Water
- 1/2 lb. Elbow Macaroni
- 3/4 tsp. Salt
- 3/4 tsp. Salad Oil

### *For the Chili*

- 3/4 lb. Ground Beef,
- 4 3/4 tsp. Chili Powder, Ground
- 1 1/4 tsp. Cumin, Ground
- 1 1/4 tsp. Paprika, Ground
- 1/2 tsp. Salt
- 1/2 tsp. Garlic Powder
- 1/4 tsp. Red Pepper, Ground
- 1 1/4 cup Diced Tomatoes
- 1/3 cup Tomato Paste
- 1/2 cup Onions, Chopped
- 1 1/2 cup Water
- Cooked Macaroni from Above



1. Add salt and salad oil to water; heat to a boil.
2. Add pasta while stirring until water boils again. Cook 8-10 minutes; stir occasionally.
3. Drain pasta. Rinse with cold water.
4. Brown beef in skillet. Drain excess fat.
5. Combine chili powder, cumin, paprika, salt, garlic powder, and red pepper. Stir into cooked beef.
6. Combine tomatoes, tomato paste, chopped onions, and water to meat; bring to a simmer; cover; cook 30 minutes. Stir occasionally. Add cooked macaroni, combine thoroughly.

