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Salubrious Whole Wheat Pasta Chili

2 cups (dry) whole wheat elbow macaroni
1 medium onion, chopped
½ cup green pepper, chopped
2 cloves garlic, peeled and minced
1 lb lean ground beef (or ground turkey)
2 tsp or more chili powder
¾ cup marinara sauce
1/8 cup Salubrious Savina chili sauce
½ tsp. basil
½ tsp oregano
1 cup grated extra sharp Vermont white cheddar cheese

Cook pasta according to package directions: drain. In a large skillet, cook onion, green pepper, garlic, and ground meat until browned (about 7 minutes over med heat). Stir in chili powder, marinara sauce, Salubrious Savina, basil, and oregano; simmer for 10 minutes, stirring occasionally. Add cooked and drained pasta to meat mixture: stir well and heat thoroughly (about 1- 2 minutes on med heat). Remove from heat. Sprinkle cheese over meat pasta mixture. Cover and let stand for 5 minutes, or until cheese is melted. Serves four.