

Beef Stroganoff Frito Pie

Ingredients

- Approximately 6 (4 ¼ oz) bags Fritos® Original Corn Chips
- 1 bag spiraled egg noodles
- 1 Tablespoon canola oil
- 1 lb beef, ground
- 3 cups yellow onion, sliced
- 1 teaspoon garlic paste or minced garlic
- 4 cups mushrooms, sliced
- ½ teaspoon garlic powder
- ¼ teaspoon onion powder
- ½ teaspoon red pepper flake
- 1 teaspoon porcini powder
- ½ cup sherry cooking wine
- 1 cup beef stock
- 1 Tablespoon Worcestershire sauce
- 2 teaspoons flour
- 1 cup milk, whole
- 1 cup sour cream
- Black pepper, freshly ground, to taste
- Salt, to taste
- 1 Tablespoon parsley, finely chopped

How to make it

1. Bring a large pot, filled with water, to a boil.
2. Add egg noodles and cook until tender. Drain, and set aside.
3. In a medium sized pot, heat the canola oil, and cook the beef until browned.
4. Pour the meat into a bowl and set aside. Add the onions and garlic to the pot, and cook until caramelized.



PREP
TIME
30 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with



Fritos® Original Corn Chips

5. Add the mushrooms, and sauté until soft.
6. Add in the seasonings, salt and pepper to taste, and toast until warm and fragrant.
7. Deglaze the pan with the cooking wine, beef stock, and Worcestershire sauce.
8. Add the reserved beef back into the pan, and sprinkle the flour over the meat mixture.
9. Allow the mixture to cook for approximately 2 minutes, while stirring. Continue stirring and pour in the milk mixture. Allow the Stroganoff to simmer and thicken, then turn off the heat and stir in the sour cream.
10. Season with lots of freshly ground black pepper and salt, to taste.
11. To assemble, this Frito Pie can be served within its own bag, or in a bowl. Toss some of the cooked egg noodles with the Fritos, and then ladle enough of the Stroganoff to coat each chip. Garnish with chopped parsley.