

FRITOS® Chili

Ingredients

- 2 cups Fritos® Original Corn Chips
- 2 tablespoons vegetable oil
- 1-pound ground beef
- 1/2 teaspoon each salt and pepper
- 1 small onion, diced
- 1 stalk celery, diced
- 1 red pepper, diced
- 2 cloves garlic, minced
- 4 teaspoons chili powder
- 1 can (28 oz) diced tomatoes
- 1 can (19 oz) kidney beans, drained and rinsed
- 1 tablespoon Worcestershire sauce
- 1/4 cup water
- 1 tablespoon Brown sugar
- 1 cup shredded Cheddar cheese
- 1/2 cup sour cream
- 4 green onions, thinly sliced

How to make it

1. Heat oil in a large skillet set over medium heat; cook ground beef for 6 to 8 minutes or until browned. Season with salt and pepper. Drain fat from beef.
2. Stir in onion, celery, red pepper, garlic, and chili powder; cook for 3 to 5 minutes or until vegetables start to soften. Stir in tomatoes, beans, Worcestershire sauce, water, and brown sugar; bring to boil. Reduce heat to medium; cook for 20 to 30 minutes or until thickened.
3. Top chili with FRITOS® Original Corn Chips, Cheddar, sour cream, and green onions.



PREP
TIME
10 min



COOK
TIME
35 min



TOTAL
TIME
-



SERVING
-

Made with



Fritos® Original Corn Chips