

Zesty Fritos® Pie Mason Jars

Ingredients

- 2 tbsp olive oil
- 1 onion diced
- 4 cloves garlic minced
- 1 lb lean ground beef
- 1 pkg (24 g) taco seasoning
- 1 tsp chili powder
- 1 tsp salt
- 1 tsp pepper
- 1 can (15 oz) diced tomatoes (with juice)
- 1 can (19 oz) pinto beans, drained and rinsed
- 1 green bell pepper, diced
- 1 cup shredded Cheddar cheese, divided
- 2 cups Fritos® Original Corn Chips, divided
- 1/2 cup sour cream
- 8 slices pickled jalapeño pepper
- 2 scallions thinly sliced

How to make it

1. Preheat oven to 400°F.
2. In a large skillet set over medium-high heat, add oil. Cook onion and garlic for 3 to 5 minutes or until starting to soften.
3. Add beef, taco seasoning, chili powder, salt and pepper. Cook for 8 to 10 minutes, stirring occasionally, or until beef is starting to brown.
4. Stir in diced tomatoes and beans; bring to a boil. Reduce heat to medium-low. Cook for 15 to 20 minutes or until meat is cooked through and mixture is thickened, adding green bell pepper in the last 5 minutes of cooking.
5. Divide beef mixture among eight 1-cup/8 oz mason jars. Top each with 1 tbsp cheese, 1/4 cup Fritos® Original Corn Chips and an



PREP
TIME
15 min



COOK
TIME
40 min



TOTAL
TIME
-



SERVING
8

Made with



Fritos® Original Corn Chips

additional 1 tbsp cheese. Transfer to parchment paper-lined baking sheet. Bake for 2 to 3 minutes or until cheese is melted.

6. Garnish each with 1 tbsp sour cream, a pickled jalapeño slice and green onions.