

Zesty Fritos® Taco Stew





Ingredients

- 2 tbsp Olive oil
- 2 Jalapeño peppers, thinly sliced, divided
- 2 Red bell peppers, chopped
- 1 Onion, diced
- 2 pkgs (each 24 g) Taco seasoning
- 4 cups Shredded rotisserie chicken
- 1 can (15oz) Black beans, drained and rinsed
- 6 cups Chicken broth
- 2 cups Tomato sauce
- 1 1/2 cups Corn kernels
- 1 cup White rice
- 2 tbsp Ground cumin
- 1 tbsp Freshly squeezed lime juice
- 1/2 tsp Salt
- 1/4 tsp Black pepper
- 1 cup Shredded Cheddar cheese
- 3/4 cup Guacamole
- 1 1/2 cups Fritos® Original Corn Chips
- 2 Scallions (optional)

How to make it

1. To large high-sided skillet or Dutch oven set over medium heat, add oil. Add half the jalapeño, red peppers and onion. Cook, stirring occasionally, for 3 to 5 minutes or until softened and fragrant. Stir in taco seasoning and cook, stirring, for 1 to 2 minutes.
2. Add chicken and stir to combine. Add black beans, broth, tomato sauce, corn and rice; bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally, for 20 to 25 minutes or until stew is heated through and rice is tender. Stir in cumin, lime juice, salt and



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
10 minutes	30 minutes	40 min	6

Made with



Fritos® Original Corn Chips

black pepper.

3. Divide stew among 6 serving bowls. Top evenly with cheese, guacamole, remaining jalapeño and Fritos® Original Corn Chips. Garnish with scallions (if using).