

Frito Chili Pie

Ingredients

1 lb ground beef
1 onion, finely chopped
1 clove garlic, minced
14 oz kidney beans
10 oz rotel
2 tbs chili powder
1 tsp salt
1 tsp sugar
1 1/2 tsp ground cumin
Fritos
Shredded cheese
Salt and pepper to taste

Directions

1. In a large skillet or pot, brown ground beef, garlic, onion.
2. Drain beef
3. Add kidney beans, rotel, chili powder, salt, sugar, and cumin and stir until evenly blended.
4. Turn the heat down to medium-low and allow the mixture to simmer uncovered for 20 minutes.
5. Pour a bag of fritos onto a serving dish, or pour a single serving of fritos onto each person's plate.
6. Serve the chili over Fritos and sprinkle with shredded cheddar
7. Enjoy!



Notes

- Feel free to add onions, jalapeño, Tabasco onto individual servings.
- Pour over angel pasta noodles to make it a three way.