

Birria FRITOS® Pie

Ingredients

- 1 ½ lbs chuck beef roast
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 tbsp vegetable oil
- 1 white onion, divided
- 1 large carrot, cut into big chunks
- 2 cloves garlic (whole)
- 2 cups beef stock, divided
- 1 ancho chile pepper, stemmed and seeded
- 1 chile de arbol, stemmed and seeded
- 1 guajillo chile pepper, stemmed and seeded
- 2 sprigs fresh thyme
- 1 stick cinnamon
- 1 cup shredded Oaxaca cheese
- 6 bags (each 1 oz) Fritos® Original Corn Chips
- 1/2 cup sour cream
- 1 tbsp finely chopped fresh cilantro
- 1/4 cup sliced pickled chilies

How to make it

1. Pat chuck roast dry with paper towel and season with salt and pepper.
2. In large skillet set over medium-high heat, heat oil. Sear chuck roast, flipping once, for 4 to 6 minutes or until golden brown; using tongs, transfer to plate. Let cool slightly and cut into 2-inch chunks.
3. Meanwhile, halve onion. Slice 1 half onion crosswise into 4 slices. Dice remaining half onion and reserve for Step 10.
4. Transfer onion slices, carrot and garlic to skillet over medium heat. Cook, stirring occasionally, for 4 to 5 minutes or until starting to brown. Stir in 1 cup beef stock. Add ancho pepper, chile



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
1 hr 35 min	3 hr 15 min	4 hr 50 min	6

Made with



Fritos® Original Corn Chips

de arbol and guajillo pepper; bring to a boil. Reduce heat to medium-low. Simmer, stirring occasionally, for 20 minutes or until chilies are softened. Let mixture cool slightly; transfer mixture to blender and blend until smooth.

5. Pass sauce through fine-mesh sieve into Dutch oven set over medium-high heat (discard solids). Stir in remaining beef stock, beef, thyme and cinnamon; bring to a boil. Reduce heat to medium-low; simmer, stirring occasionally, for 2 ½ to 3 hours or until beef is very tender.
6. Transfer beef to large bowl. Using 2 forks, shred beef and return beef and accumulated juices to Dutch oven; stir to coat.
7. Preheat broiler.
8. Transfer beef mixture to broil-safe skillet, spreading in even layer. Sprinkle with Oaxaca cheese.
9. Broil for 2 to 3 minutes or until cheese is melted and golden.
10. Divide cheesy beef birria among 6 bags of FRITOS® Original Corn Chips. Drizzle with sour cream. Top with reserved diced onion, cilantro and chilies.