

# FRITOS® Chili

## Ingredients

- 2 cups Fritos® Original Corn Chips
- 2 tbsp vegetable oil
- 1 lb ground beef
- 1/2 tsp each salt and pepper
- 1 small onion, diced
- 1 stalk celery, diced
- 1 red pepper, diced
- 2 cloves garlic, minced
- 4 tsp chili powder
- 1 can (28 oz) diced tomatoes
- 1 can (19 oz) kidney beans, drained and rinsed
- 1 tbsp Worcestershire sauce
- 1/4 cup water
- 1 tbsp 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 cheese, sour cream, and green onions.



PREP  
TIME  
10 min



COOK  
TIME  
35 min



TOTAL  
TIME  
45 min



SERVINGS  
6

## Made with



Fritos® Original Corn Chips