

FRITOS® Pie

Ingredients

- 1 ½ cups ground Fritos® Original Corn Chips
- 1 tbsp all purpose flour
- 3 tbsp butter, melted
- 1 ½ cups leftover chili
- 1 egg, beaten
- 1/2 cup frozen corn, thawed
- 1/4 cup finely chopped yellow onion
- 1/2 cup canned green chilis, drained and diced
- 1/2 cup grated cheddar cheese
- Refried beans
- Sour cream
- Chopped tomatoes
- Green onions
- Fritos® Original Corn Chips

How to make it

1. Make the crust: Preheat the oven to 400°F. Using a food processor, grind FRITOS® Original Corn Chips into a fine powder.
2. In a bowl, mix together FRITOS® powder, flour and melted butter. Press into a pie dish to form the crust. Freeze for 10 minutes.
3. Bake FRITOS® crust for 12 to 18 minutes. Let cool slightly before adding the filling. Lower oven temperature to 350°F.
4. Make the pie: In a small bowl, combine chili and egg. Pour chili into the crust. Layer corn, onions and green chilis. Top with cheddar cheese, and bake for 15 to 20 minutes.
5. Let pie cool slightly before adding a layer of warmed refried beans. Make a lattice design with sour cream, and garnish with tomatoes, green onions and whole FRITOS®. Enjoy!



PREP
TIME
15 min



COOK
TIME
30 min



TOTAL
TIME
45 min



SERVING
6

Made with



Fritos® Original Corn Chips