

Queen City Chili Nachos

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- 3 cups Queen City Chili (see below)
- 2 cups grated cheddar cheese
- 2 tbsp chopped parsley
- 1/4 cup small diced onion

For the Chili

- 5 cups water
- 6 oz can tomato paste
- 1/2 oz unsweetened baking chocolate
- 1/4 cup chili powder
- 1 tsp cinnamon
- 1 tsp garlic powder
- 1 tsp cumin
- 1/4 tsp allspice
- 1/4 tsp ground cloves
- 1/4 tsp red pepper flakes, or less, depending on your desired heat level
- 1/8 tsp black pepper
- 3/4 tsp salt
- 1/2 tsp sugar
- 2 tbsp apple cider vinegar
- 1 1/4 lbs 80/20 ground beef

How to make it

[title]QUEEN CITY CHILI:

2. Add 5 cups of water in a large pot.
3. Add tomato paste and chocolate to the pot, and heat over medium heat stirring to combine for about 3 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	60-90 min	70 min	6

Made with



TOSTITOS® Original Restaurant Style

4. Add chili powder, cinnamon, garlic powder, cumin, allspice, cloves, red pepper flakes, black pepper, salt, sugar, and vinegar.
5. Crumble the raw ground beef into the pot with your fingers, then use a potato masher, whisk or fork to break up the meat into very fine pieces.
6. Turn heat to high to bring to a boil.
7. Once boiling, turn the heat down to med-low.
8. Cook, uncovered, for 1 to 1 ½ hours, at a low boil and stir occasionally until sauce has thickened.

[title]NACHOS:

10. Arrange a large pile of TOSTITOS® on a platter.
11. Top with lots of chili.
12. Sprinkle with cheddar cheese, chopped parsley, and diced onion. Serve immediately.