

# FRITO CHILI PIE

## From Katherine Whaley

### Ingredients:

- 1 lb lean ground beef
- 1 onion diced
- 1 tbsp GOYA garlic
- 2 tbsp GOYA olive oil
- 1 tbsp. GOYA ground cumin
- 1 tbsp GOYA chili powder
- 1 tsp GOYA salt
- 1 tsp GOYA pepper
- 1 bag frito corn chips package
- 1 14.5 oz can GOYA diced tomatoes with chilies or salsa
- 1 8-oz can GOYA tomato sauce (GOYA??)
- 1 15 ounce can GOYA kidney beans drained
- 1 bag Fritos® corn chips
- 1 8-oz bag Shredded mexican cheese blend
- 1/4 cup green onions chopped (optional)
- sour cream for serving (optional)

### Instructions:

1. Preheat oven to 350°F.
2. In cast iron skillet, brown the ground beef, onions and garlic in olive oil for 6-8 minutes. Drain fat.
3. Stir in cumin, chili powder, salt, pepper.
4. Stir in diced tomatoes, tomato sauce, and beans. Simmer an additional 5 minutes.
5. Stir in one cup of frito corn chips.
6. Top with cheese
7. Bake 15-20 minutes or until cheese is bubbly
8. Top with additional frito chips, and optional toppings