

Chili Pie with Fritos

2 pounds ground chuck
3 cloves garlic
1 can (12-14 oz.) tomato sauce
1 can (10 oz.) Rotel
 $\frac{1}{2}$ teaspoon salt
1 teaspoon ground Oregano
1 tablespoon ground Cumin
2 tablespoons Chili Powder
1 can (14 oz.) Kidney beans, drained and rinsed
1 can (14 oz.) Pinto beans, drained and rinsed
 $\frac{1}{4}$ cup Masa
 $\frac{1}{2}$ cup warm water
Individual bags of Fritos
Grated Sharp Cheddar Cheese
Diced red onion

Brown ground chuck with garlic in a pot over medium high heat. Add tomato sauce, Rotel, salt, Oregano, Cumin and Chili Powder.

Add drained and rinsed beans. Stir to combine, then cover and simmer another 20 minutes.

Mix Masa with warm water, then add to the chili. Stir to combine and simmer for a final 10-15 minutes. Set aside.

Serve by slicing the Frito bags lengthwise. Pile in chili and cheese, and diced onion if using. Serve immediately using plastic forks.

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