

# Frito Skillet Chili Pie

## INGREDIENTS

1 pound ground beef  
1 package chili seasoning  
1 can tomato sauce (15 ounces)  
1 can diced tomatoes with green chilies (10 ounces)  
1 can red kidney beans (14 ounces), drained and rinsed  
3 cups corn chips  
1 cup sharp cheddar cheese, shredded  
1/2 cup green onions, choppe

## PREPARATION

Preheat oven to 375 F.

In a large skillet, brown beef until cooked through, then drain excess fat, and add tomato sauce, diced tomatoes and chili seasoning.

Stir to combine, then add kidney beans to skillet. Stir, cover, and simmer for 30 to 45 minutes or until chili thickens.

Spread corn chips in bottom of a deep cast iron skillet. Ladle chili on top of chips, then sprinkle with half of chopped green onions.

Top with shredded cheese, and bake in oven 10 to 15 minutes until cheese melts and chili bubbles.

Garnish with rest of chopped green onion. Serve hot and enjoy!