

DINNERLY



Beef Chili Frito Pie with Cheddar & Pickled Jalapeños



30min



2 Servings

You're never too old for a recipe as fun as this. Fritos (which everyone knows are delicious) topped with a homemade ground beef chili and melty cheese? All assembled in the Frito bag itself? C'mon. How could you say no to that? We've got you covered!

WHAT WE SEND

- 14½ oz can whole peeled tomatoes
- 1 yellow onion
- 1 jalapeño chile
- 10 oz pkg grass-fed ground beef
- 2 (¼ oz) Tex-Mex spice blend
- 3 bags Fritos
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- distilled white vinegar (or vinegar of your choice)
- sugar
- kosher salt & ground pepper
- neutral oil
- all-purpose flour (or gluten-free alternative)

TOOLS

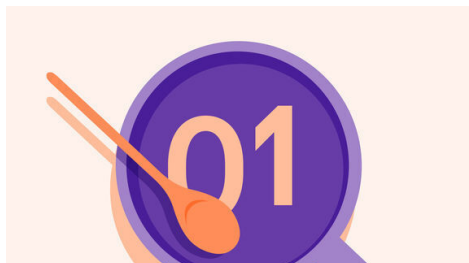
- potato masher or fork
- microwave
- small Dutch oven or pot with lid

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

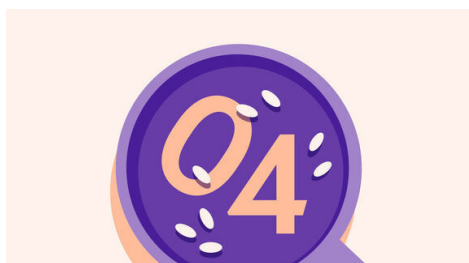
Calories 950kcal, Fat 52g, Carbs 68g, Protein 42g



1. Prep ingredients

Transfer **tomatoes** to a medium bowl; use a potato masher or fork to crush. Finely chop **half of the onion** (save rest for own use). Trim ends from **jalapeño**, then thinly slice.

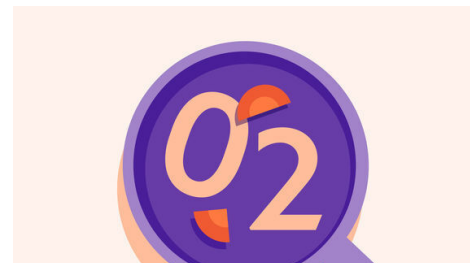
In a microwave-safe bowl, combine **jalapeños, 3 tablespoons vinegar, 2 tablespoons sugar, and 1 teaspoon salt**. Microwave until crisp-tender, 30–90 seconds. Set aside to pickle.



4. Assemble & serve

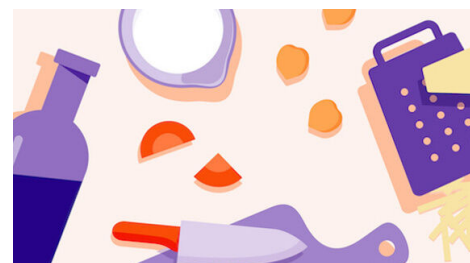
Cut **2 Fritos bags** down the front and gently pull open. Divide **remaining Fritos** between the 2 bags. Spoon **some of the chili** over Fritos. Top with **some of the cheese, remaining onions, and pickled jalapeños**.

Serve **chili Frito pie** with **remaining chili and toppings** alongside. Enjoy!



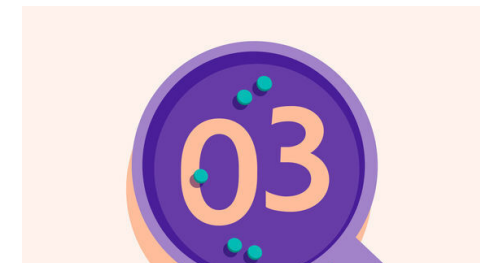
2. Start chili

In a small Dutch oven or pot, heat **1 tablespoon oil** over medium-high. Add **beef**; season with **salt and pepper**. Cook, breaking up large pieces, until nearly cooked through and browned in spots, 3–5 minutes. Add **¾ of the onions**; season with **salt and pepper**. Cook until softened, about 4 minutes.



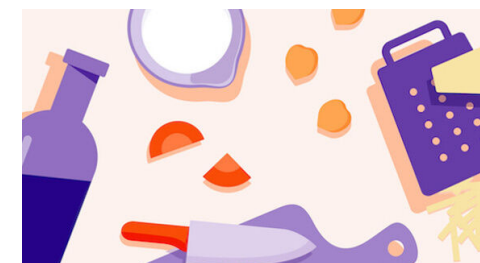
5. ...

What were you expecting, more steps?



3. Finish chili

Add **1 tablespoon flour** and **all of the Tex-Mex spice**. Reduce heat to medium and cook, stirring frequently, until fragrant, 1–2 minutes. Add **tomatoes, ½ cup water, and ½ teaspoon sugar**; bring to a boil over high heat. Reduce heat to medium-low and simmer, partially covered, until chili is thickened and flavorful, 10–15 minutes. Season to taste with **salt and pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!